

Beverage Service



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Food

- Patron agrees to advise The Hotel Hershey® 72 hours (3 business days) prior to the function of definite number in attendance, representing a guaranteed minimum.
- The Hotel Hershey agrees to provide service or accommodations of 5% over minimum guarantee.
- Coffee Break and Continental Breakfast per person prices represent food and beverage for one a (1) hour time period. Requests for extending past one (1) will incur additional fees.
- Buffet and Food Station per person pricing represent food for a maximum of two (2) consecutive hours. Requests for extending past two (2) consecutive hours will incur additional fees. Take out Boxes on buffets are not provided.
- Requests for multiple entrée service will be subject to a surcharge of \$3 per person for two entrees and \$5 per person for three entrees. Surcharges are subject to applicable taxes and service charges. Guaranteed entree selections are required 72 hours (3 business days) in advance of event.
- Service Charge of \$100 per chef, per hour will be added for a Chef Attendant at food stations. A taxable Service Charge of \$25 per server, per hour will be added for food and beverage that is passed butler style.
- All food is provided and served by The Hotel Hershey® staff. Outside food may not be brought onto the property. Because of health, safety and licensing restrictions, The Hotel Hershey® does not allow for third-party vendors.
- All food prices are subject to a 6% Pennsylvania state sales tax and a taxable 20% service charge.
- All prices are subject to change.

Outdoor Events

- The Hotel Hershey® reserves the right to make the final weather decision regarding outdoor events for the safety of its guests and employees. The decision will be made and communicated to the group four (4) hours prior to the event start time based on the local forecast and radar.
- In case of inclement weather, back up space inside the hotel will be required and arranged during the event planning stage

Alcohol and Beverage Service

- All bar service is provided and served by The Hotel Hershey® staff. Self Service Bars in all Event Space and Hospitality Suites are not permitted.
- Bar service is subject to a taxable service charge of 20%. Cash Bar pricing includes the 20% service charge. The Hotel Hershey® does not offer beer by the Keg.
- All prices are subject to change.
- All Host and Cash Bars will have an additional \$50 service charge billed if sales of \$250 per bartender per hour are not attained.
- The Hotel Hershey® 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 or on The Hotel Hershey® property.
- Under Pennsylvania Law, all guests consuming alcoholic beverages must be 21 years of age or older. Proof of age is required upon request.
- The Hotel Hershey® reserves the right to exclude any and all objectionable persons from the function, or The Hotel Hershey® premises, without liability.

Meeting Room Guidelines and Deliveries

- The Hotel Hershey® reserves the right to approve all signage, displays and decoration and its placement on property. All signage must use a free standing easel or stand. Signage may not be attached and/or taped to walls. Please submit proofs of your proposed signage to your Conference Planning Manager, prior to arrival for approval.
- All pyrotechnics, including sparklers and confetti canons, are not permitted both indoors and outdoors.
- Please notify your Conference Planning Manager for any anticipated deliveries and shipping instructions. All large and pallet deliveries require a lift gate on the delivery vehicle. Due to limited storage space, all deliveries shipped may not arrive more than three (3) days prior to conference start date.
- Any property brought on the premises of The Hotel Hershey® and left at the conclusion of the event, shall be at the sole risk of the patron and their guests. The Hotel Hershey® will not be liable for any loss or damage to any such property for any reason.
- There is a \$1 per box handling fee for any delivery of more than five (5) boxes to a meeting room.
- Gift Bag and Amenity deliveries to guest rooms are subject to a \$3 service charge per room for up to two (2) items.



Bars

	Cash Bar*	Host Bar**
Call Brands	\$12	\$11
Premium Brands	\$13	\$12
Top-Shelf Brands	\$16	\$15
Cordials	\$11	\$10
Domestic Beer	\$7	\$6
Import Beer	\$8	\$7
Wine by the Glass	\$12/\$13/\$16	--
Wine by the Bottle	--	\$34/\$54/\$74
Soda	\$3 each	\$5.50/liter
Juice	\$3 each	\$6.50/quart

\$50/hr service charge if beverage sales are less than \$250 per hour per bar.

*Cash bar pricing includes gratuity. **20% service charge on host bars.

***Host bar wine is priced by the bottle.

Hourly Bars

	First Hour	Second Hour	Each Additional Hour
Call Cutty Sark, Jim Beam, New Amsterdam Gin Smirnoff, Bacardi Domestic, Import or Craft Beers Sodas and Mixers, and House Wines	\$20	\$16	\$13
Premium Wheatley Vodka by Buffalo Trace Distillery, Dewar's Jack Daniel's, Tanqueray, Captain Morgan Domestic, Import or Craft Beers Sodas and Mixers and Premium Selected Wines	\$23	\$19	\$16
Top Shelf JW Black, Bulleit, Crown Royal, Bombay Sapphire Ketel One, Captain Morgan Private Stock Domestic, Import or Craft Beers Sodas and Mixers and Premium Selected Wines	\$25	\$21	\$18

*Substitutions are available but may have surcharges and additional selections may also be added.

Beer, Wine, and Soda

Call: Choice of Domestic Beers and House Wines	\$15	\$13	\$12
Premium: Choice of Import or Specialty Beers and Premium Selected Wines	\$17	\$15	\$14

Beer Selections

Domestic \$6	Premium/Craft \$7	Import \$7
Coors Light	Samuel Adams Boston Lager	Amstel
Miller Lite	Samuel Adams Seasonal	Guinness
Budweiser	Tröegs Perpetual IPA	Heineken
Michelob Ultra	Tröegs Seasonal	Stella Artois
Yuengling Lager	Blue Moon	Corona Extra
	Yards Brawler	
Non-alcoholic \$6	Big Truck Half Cab Hazy IPA	Hard Seltzers \$8
Heineken 0.0	Wyndridge Crafty Cider	High Noon Assorted Flavors

Dry Snacks (Price per Basket)

• Potato Chips \$10 • Dry Roasted Peanuts \$15 • Mixed Nuts \$20

Specialty Punches

Priced per gallon, serves 20 guests

Station attendant required for punches with alcohol at \$25 per attendant per hour.

Red Sangria Punch Red Wine, Brandy, Club Soda, Fresh Fruit \$65 20% service charge	Champagne Fruit Punch Champagne, Fruit Punch, Ginger Ale, Club Soda, Fresh Fruit \$65 20% service charge
White Peach Sangria Punch White Wine, Peach Schnapps, Sweet-sours, Fresh Fruit \$65 20% service charge	Bellini Fruit Punches (Your Choice: Peach, Pomegranate, Mango) Prosecco, Choice of Juice, Club Soda \$75 20% service charge
Champagne Mimosa Punch Champagne, Orange Juice, Club Soda \$65 20% service charge	Tropical Fruit Punch (Non-Alcoholic) Fruit Juice, Ginger Ale, Grenadine, Sierra Mist \$35 20% service charge

Specialty Cocktails

*Maximum of two specialty cocktails per event

Hershey's® Kisses™ Signature Chocolate Martini

360 Chocolate Vodka, Smirnoff Vanilla Vodka, White Crème de Cacao
\$14

20% service charge

Hershey's® Chocolate Caramel Martini

Smirnoff Caramel Vodka, Marie Brizard Chocolat Royal
Mozart White Chocolate Liqueur

\$14

20% service charge

Reese's® Peanut Butter Cup Martini*

Skrewball Peanut Butter Whiskey, Marie Brizard Chocolat
Royal, Mozart White Chocolate Liqueur, Buttershots Cordial

*contains peanuts

\$14

20% service charge

Mimosa

Create your personalized Mimosa by selecting your favorite juice flavor
and garnish

\$14

20% service charge

Bloody Mary

Create your personalized Bloody Mary from our variety of seasonings
and garnishes

\$14

20% service charge

Enhancements

Ice Luge

Select a cool custom designed Ice Luge for display or to serve your specialty cocktail or martini with a guaranteed chill and thrill effect!
Starting at \$400

Beverage Educational Classes

Events to take place in a classroom setting. These services may not be added to a host or cash bar.
Gratuity not included. 20% service charge on all classes

Minimum 10 Guests; Maximum 50 Guests
\$60 per person plus tax

Indulge your love of Chocolate and passion for wine with this unique class. Experience different wine varietals paired with different desserts and hard chocolates, all in an entertaining and informative class conducted by our wine specialist. Stimulate the palate and challenge the mind. Indeed, the arousing flavors that emerge from a single sip of wine or a bite of rich chocolate are often beyond words. Once you discover how to harmoniously combine these two beautiful, complex, and captivating tastes, you may never look at chocolate or wine quite the same.