

## Afternoon Tea and Brunch



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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



# *The Hotel Hershey Afternoon Tea Buffet*

For less than 25 guests, add \$50 service charge

Imported and Domestic Cheese Selections

Crispy Lavosh, Breads, Crackers, and Chutneys and Nuts

Fresh Vegetable Display, Ranch and Thousand Island Dressings,  
Lemon-Mint Yogurt Dip

Fresh Fruit Display  
Wild Berry Coulis and Honey Yogurt Sauce

## Tea Sandwiches

Cucumber with White Chocolate Mint Cream Cheese

Crab and Avocado Salad with Preserved Lemon

Chicken Salad, Almonds, Boursin Cheese

Norwegian Smoked Salmon with Apricot Mostarda and Cream Cheese

Traditional Tomato Gazpacho

Scones, Clotted Cream, Marmalade

## Pastries

Chocolate Raspberry Truffle Tart

Key Lime Meringue Tart

Chocolate Dipped Strawberries

Blueberry Almond Creme Cake

Fine Tea Selection and Freshly Brewed Coffee

**\$36**

# *The Hotel Hershey Chocolate Brunch*

A Minimum of 50 Guests is Required

Assorted Juices ~ Orange, Grapefruit, Cranberry, V8  
Sliced Seasonal Fruit, Chocolate Shavings

Chocolate and Butter Croissants, Pecan Glazed Sticky Buns,  
Double Chocolate Chip Muffins  
Fruit Preserves, Honey, Sweet and Chocolate Butter

Mesclun Greens and Spinach  
Carrots, Cucumbers, Cherry Tomatoes, Cauliflower, Cheese, Croutons  
Chocolate Raspberry Vinaigrette, and White Chocolate Ranch Dressing

Old Fashioned Potato Salad  
Campanelle Pasta with Grilled Broccolini, Asiago Cheese, Sherry Herb Vinaigrette  
Cocoa and Coffee Rubbed Beef with Green Beans, Fingerling Potatoes, Mustard Dressing  
Honey and Orange Marinated Tuna with White Chocolate Gremolata

Scrambled Eggs  
Poached Eggs on an English Muffin with Shaved Ham, Sweet Potato Puree, Hollandaise Sauce  
Smoked Sausages  
Applewood Bacon  
Breakfast Potatoes  
Chocolate Chip Pancakes with Maple Syrup

Cocoa Chili Rubbed Salmon, Fennel Bacon Hash, White Chocolate Chive Butter Sauce  
Slow Roasted Beef Sirloin, Burgundy Braised Carrots, Port Wine Chocolate Sauce  
Seasonal Vegetable

Dark Chocolate Bread Pudding, Vanilla Sauce,  
Chocolate Chip Pecan Tarts, Double Chocolate Cheese Cake, Chocolate Peanut Butter Cupcake  
Chocolate Cream Pie, Raspberry Chocolate Truffle Tarts  
Freshly Brewed Coffee, Decaffeinated Coffee, and Fine Tea Selection

\$71

(V) Vegetarian offerings. Items marked with an \* may be cooked to order. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. To our guests with food allergies or sensitivities: The Hotel Hershey cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your server know if you have any food allergies or sensitivities.