

# HERSHEY COUNTRY CLUB



## BANQUET MENUS

# GENERAL INFORMATION

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## Banquet Menus

Banquet menus, room arrangements, and other details pertaining to your event should be submitted to your Catering Events 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. Menu prices are subject to availability and are subject to change. All buffet pricing is for one hour and thirty minutes. All continental breakfasts are for one hour, and all breaks are for thirty minute durations.

## Guarantees

The exact number of persons in attendance for all banquet meal functions must be given by 12:00pm; seventy-two (72) hours (3 business days) prior to the date of the event. If the seventy-two (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.

## Taxes and Service Charges

All food prices are subject to a 6% Pennsylvania state sales tax and a taxable 20% service charge. All beverage prices are subject to a taxable 20% service charge.

## Beverage Service

*Hershey® Country Club* holds a license granted by the PA 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® Country Club*. If revenue on a bar does not exceed \$250.00 in sales, a \$25.00 service charge per bartender, per hour will be applied.

## Kosher and Dietary Needs

We understand the need for specialty meals with today's banquet requirements. Requests for gluten free meals, kosher meals, vegetarian meals, and special dietary restrictions can be accommodated with meals that will be sure to please the discerning palate. We require a one week notice for those meals.

## Surcharges

*Hershey® Country Club* requires the following surcharges for multiple entrée choices: Choice of two (2) entrees will be an additional \$3.00 per person, choice of three (3) entrees will be an additional \$5.00 per person. If the entrée order is taken the evening of the event, an additional \$10.00 per person will apply.

## Labor Charges

A minimum guarantee of 25 persons is required for all buffets. If this minimum is not met, a service charge of \$75.00 will apply. A minimum guarantee of 10 persons is required for all served meals. If this minimum is not met, a service charge of \$35.00 will apply. Should your event require a Chef for a reception, action station, or outdoor grilling, a fee of \$100.00 per hour per Chef will apply.

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**(veg)** Vegetarian offerings. **(gf)** Gluten free. 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, *Hershey® Country Club* cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your server know if you have food allergies or sensitivities. ©2018 Hershey Entertainment & Resorts Company. All words, design, and phrases appearing in italics and/or with the symbol ®, SM, or TM are trademarks used under license with permission.

# BREAKFAST

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**The Par Continental .....\$14.00 per person**

Orange, Cranberry, and Apple Juices, *Hershey® Country Club* Bakery Basket which includes Danishes, Croissants, and a Seasonal Breakfast Bread with Butter and Fruit Preserves, Seasonal Fruit Salad, Freshly Brewed Coffee, Hot Chocolate, and Tea Selection. Add Bagels and Cream Cheese \$3.00 per person

**The Bogey Buffet .....\$22.00 per person**

Orange, Grapefruit, Cranberry, and Apple Juices, Selection of Individual Fruit Yogurts *veg/gf*, Scrambled Eggs with Fresh Herbs *gf*, Bacon and Sausage, Breakfast Potatoes, *Hershey® Country Club* Bakery Basket which includes Danishes, Croissants, and a Seasonal Breakfast Bread, with Butter and Fruit Preserves *veg*, Seasonal Fruit Salad, Freshly Brewed Coffee, Hot Chocolate and Tea Selection

**The Birdie Buffet .....\$25.00 per person**

Orange, Grapefruit, Cranberry, and Apple Juices, Selection of Individual Yogurts *veg/gf*, Scrambled Eggs with Fresh Herbs *gf*, Choice of French Toast or Buttermilk Pancakes with Maple Syrup *veg*, Bacon and Sausage, Breakfast Potatoes, *Hershey® Country Club* Bakery Basket which includes Danishes, Croissants, and a Seasonal Breakfast Bread with Butter and Fruit Preserves, Seasonal Fruit Salad *veg*, Freshly Brewed Coffee, Hot Chocolate, and Tea Selection

# BREAKFAST, A La Carte

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## Breakfast Buffet Enhancements & A La Carte

Oatmeal with Dried Fruits, Nuts, and Brown Sugar <i>gf</i> .....	\$6.00 per person
Smoked Salmon with Traditional Accompaniments.....	\$8.00 per person
Bacon or Pork Links <i>gf</i> .....	\$4.00 per person
Scrambled Eggs with Fresh Herbs <i>gf</i> .....	\$4.00 per person
<i>Hershey® Country Club</i> Bakery Basket .....	\$6.00 per person
Cinnamon Rolls .....	\$18.00 per dozen
Sticky Buns .....	\$18.00 per dozen
Assorted Bagels with Accompaniments.....	\$18.00 per dozen
Fresh Scones or Muffins .....	\$16.00 per dozen
Fresh Whole Fruit <i>gf</i> .....	\$2.00 per item
Assorted Fruit Yogurts <i>gf</i> .....	\$3.00 per item
Assorted Cold Cereals with Whole & Skim Milk .....	\$2.00 per item
Omelet Station—Omelets Made to Order <i>gf</i> .....	\$8.00 per person
Fresh Berries and Cream <i>gf</i> .....	\$2.00 per person

## Breakfast Sandwich Options ..... Choose One: \$5.00 per Item

- Egg, Bacon and Cheese on English Muffin, Croissant or Bagel
- Egg, Sausage Patty and Cheese on English Muffin or Bagel
- Egg, Chorizo, Pico, Cheddar Cheese, Potato on Flour Tortilla
- Fried Chicken, Egg, Cheddar Cheese on Buttermilk Biscuit

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# BREAKS

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Price is per person, based on 30 minutes of service.  
After that time, items will be charged based on consumption.

**The 9 Hole Break** veg .....\$12.00 per person

Assorted Cookies and Brownies or Blondies, *Hershey® Country Club* Bottled Water, Assorted Soft Drinks, Freshly Brewed Coffee, Hot Chocolate, and Tea Selection

**The 18-Hole Break** veg .....\$15.00 per person

Seasonal Fruit Salad, Assorted Granola Bars, Build Your Own Trail Mix, *Hershey® Country Club* Bottled Water, Assorted Soft Drinks, Freshly Brewed Coffee, Hot Chocolate, and Tea Selection

**The Fairway Break** veg .....\$17.00 per person

Warm Soft Pretzels with Assorted Mustards, Buttered Popcorn with Assorted Toppings, *Hershey® Country Club* Bottled Water, Assorted Soft Drinks, Freshly Brewed Coffee, Hot Chocolate, and Tea Selection

**Ice Cream Sundae Bar** veg .....\$15.00 per person

Vanilla and Chocolate Ice Cream. Condiment Bar to Include: Sprinkles, Peanuts, Cherries, Crushed Cookie and Candy Pieces, Warm Chocolate Sauce, Caramel Syrup and Fresh Whipped Cream, *Hershey® Country Club* Bottled Water, Assorted Soft Drinks, Freshly Brewed Coffee, Hot Chocolate, and Tea Selection

**The Wellness Break** veg .....\$18.00 per person

Whole Fruits of the Season, Fresh Cut Vegetable Crudités with Herb Dip, Lemon Herb Hummus, Pita Chips, Assorted Power Bars, Luna Bars, Low Fat Fruit Yogurts, Chef's Choice Infused Water

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# BREAKS, continued

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**All-Day Meeting Break** .....\$23.00 per person

## **Morning Break** *veg*

Orange, Cranberry, and Apple Juices, Seasonal Fruit Salad, *Hershey® Country Club* Bakery Basket which includes Danishes, Croissants, and a Seasonal Breakfast Bread with Butter and Fruit Preserves. Freshly Brewed Coffee, and Selection of Hot Teas

## **Mid-Morning Break** *veg*

Whole Fresh Fruits, Assorted Granola Bars and Trail Mix, Assorted Soft Drinks, *Hershey® Country Club* Bottled Water, Freshly Brewed Coffee and Selection of Hot Teas

## **Afternoon Break** *veg*

Assorted Cookies, Brownies or Blondies, *Hershey® Country Club* Bottled Water, Assorted Soft Drinks, Freshly Brewed Coffee, and Selection of Hot Teas

## **A La Carte Beverages**

Assorted Pepsi Products .....	\$3.50 each
<i>Hershey® Country Club</i> Bottled Water.....	\$3.50 each
Individual Bottled Juices .....	\$3.00 each
Coffee and Hot Tea .....	\$36.00 per gallon

## **A La Carte Snacks**

Chex Mix <i>veg</i> .....	\$10.00 per pound
Pretzels <i>veg</i> .....	\$8.00 per pound
Potato Chips <i>veg/gf</i> .....	\$8.00 per pound
Buttered Popcorn <i>veg/gf</i> .....	\$8.00 per pound
Mixed Nuts <i>veg/gf</i> .....	\$20.00 per pound
Whole Fruit <i>veg/gf</i> .....	\$2.00 per item
<i>Hershey's</i> Candy Bars <i>veg/gf</i> .....	\$2.00 per item
Assorted Cookies <i>veg</i> .....	\$24.00 per dozen
Brownies or Blondies <i>veg</i> .....	\$24.00 per dozen
Warm Soft Pretzels with Assorted Mustards <i>veg</i> .....	\$9.00 per person

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# LUNCH BUFFETS

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**A minimum of 25 guests is required.**

***If the final count falls below 25 guests, a \$75.00 service fee will apply.***

**The Shotgun Deli Buffet..... \$23.00 per person**

Chef's Soup of the Day, Organic Field Greens with Assorted Dressings **veg**, Choice of: Potato Salad or Vegetable Pasta Salad **veg**, Assorted Cold Cuts and Cheeses, Including: Turkey Breast, Ham, Roast Beef, Cheddar, Provolone, and Swiss cheese **gf**, Selection of Breads and Rolls, Pickles, Onions, Lettuce, and Tomatoes, Mayonnaise and Mustard **veg**, Assortment of Cookies & Brownies, Seasonal Fruit Salad **veg**, Iced Tea, Freshly Brewed Coffee, and Tea Selection

**The Sandwich Board Buffet..... \$28.00 per person**

Chef's Soup of the Day, Organic Field Greens with Assorted Dressings **veg**, Choice of: Potato Salad or Vegetable Pasta Salad **veg**, Assorted Cookies **veg**, Warm Apple Crumb Tart **veg**, Assorted Mini Cupcakes **veg**

***With Choice of Three Hot or Cold Artisan Sandwiches:***

**Hot**

Smokey Beef - Roast Beef, Roasted Garlic Mayo, Smoked Gouda, Roasted Red Peppers, Caramelized Onions, Dill Pickle on Ciabatta

Mediterranean Mixto - Balsamic Grilled Vegetables, Feta, Hummus Spread on Pita **veg**

California Turkey - Turkey, Arugula, Yellow Tomato, Guacamole, Goat Cheese on Focaccia

Hershey® Country Club Reuben - Thin Sliced Corned Beef, 1000 Island, Kraut, and Swiss on Thick Cut Rye

Pork Duo Wrap - Ham, Applewood Smoked Bacon, Horseradish Mayo, Caramelized Onion, Cave Aged Cheddar Cheese on Flour Tortilla

Chicago - Prime Sliced Beef, Natural Jus, Pickled Hot and Sweet Peppers, Provolone Cheese on Seeded Italian Roll

**Cold**

Roast Beef - Frisse, Boursin Spread, Pickled Red Onion on Baguette

Grilled Chicken Caesar Wrap - Grilled Chicken, Romaine, Caesar Dressing, Parmesan Cheese on Flour Tortilla

Roasted Portobello - Herb Marinated Portobello, Roasted Peppers, Sprouts, Arugula Aioli, Goat Cheese, Tomatoes on Whole Wheat Roll **veg**

Ham and Jam - Shaved Ham, Arugula, Red Onion, Brown Mustard, Raspberry Jam on Ciabatta

Roast Turkey - Thin Sliced Roast Turkey, Brie, Frisse, Applewood Smoked Bacon, Tomato on Focaccia

The Carving Board - Shaved Ham, Roast Beef, Turkey, Swiss Cheese, Leaf Lettuce, Dijon Mustard, Mayo on Whole Wheat Bread

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# LUNCH BUFFETS, continued

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## The Scramble Buffet ..... \$25.00 per person

Grilled Hamburgers **gf**, Choice of: Grilled Hot Dogs or Italian Sausage **gf**, Sliced American, Cheddar, and Swiss Cheeses **veg/gf**, Pickles, Onions, Lettuce, Tomato, Condiments, Burger and Hot Dog Buns **veg**, Cole Slaw and Potato Salad **veg**, Seasonal Fruit Salad, Assortment of Cookies & Brownies **veg**, Iced Tea, Freshly Brewed Coffee, and Tea Selection. Add Grilled Chicken for an Additional Charge of \$3.00 per person **gf**

## Hole in One Buffet ..... \$29.00 per person

Tuscan Tomato Bisque **veg**, Classic Caesar Salad ~ OR ~ Organic Field Greens with Traditional Accompaniments, Penne Pasta Primavera **veg**, Thyme and Garlic Roast Chicken, Mushroom, Kale, Cannellini Bean and Natural Jus **gf**, Seared Salmon with Chardonnay Cream, Rosemary Roasted Potatoes **gf**, Assortment of Breadsticks and Garlic Bread **veg**, Seasonal Vegetables **veg**, Key Lime Meringue Tarts **veg**, Seasonal Fruit with Almond Cream Tarts **veg**, Chocolate Hazelnut Cheesecake Tarts **veg**, White Chocolate Toffee Mousse Cups **veg**, Iced Tea, Freshly Brewed Coffee, and Tea Selection

## The Wannamaker Buffet ..... \$30.00 per person

Chef's Choice of Soup, Organic Field Greens with Assorted Toppings and Dressings , Classic Caesar Salad **veg**, Grilled Flank Steak with Caramelized Onions and Red Wine Sauce **gf**, Herb Breast of Chicken with Red Pepper Almond Sauce **gf**, Pan Roasted Salmon with Lemon Dill Beurre Blanc **gf**, Buttermilk Mashed Potatoes, Seasonal Vegetables **veg/gf**, Assorted Rolls **veg**, Chocolate Cream Tart **veg**, PB Cream Tart **veg**, Chocolate Chip Cookies **veg**, Chocolate Fudge Brownies **veg**, Iced Tea, Freshly Brewed Coffee, and Tea Selection

## Heart Healthy Salad Buffet ..... \$29.00 per person

Selection of Greens, Mesclun Mix, Romaine Leaves, Radicchio and Baby Spinach Mix **veg/gf**, Vegetable Topping Selections: Sliced Red Onion, Cucumbers, Peppers, Julienne Carrots, Broccoli Florets, Roasted Mushrooms, Corn, and Sun Dried Tomatoes **veg/gf**, Warm Toppings: Grilled Beef Flank Steak, Grilled Chicken Breast, and Blackened Shrimp **gf**. Cold Toppings: Julienne Ham, and Turkey Breast **gf**, Cheese Topping Selections: Cheddar, Parmesan, Feta, and Blue Cheeses **veg/gf**, Dressing Selections: Lemon-Herb Vinaigrette, Balsamic-Basil Vinaigrette, Lite Buttermilk Ranch, Honey Mustard, and Lite Roasted Garlic **veg**, Assorted Rolls **veg**, Seasonal Fruit Salad, Assorted Cookies and Brownies **veg**, Freshly Brewed Coffee, Hot Chocolate, and Tea Selection

Add Marinated Grilled Salmon for .....\$3.00 per person **gf**

Add Soup for..... \$3.00 per person

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# LUNCH BUFFETS, continued

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## Build Your Own Buffet

Choice of Two (2) Entrees for \$30 per person  
Choice of Two (2) Salads or  
Choice of One (1) Soup and One (1) Side  
Choice of One (1) Dessert

-or-

Choice of Three (3) Entrees for \$33 per person  
Choice of One (1) Side  
Chefs Choice of Vegetable  
Assorted Rolls  
Your Choice of Four (4) Tartlets

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## Salad Options

Classic Caesar Salad **veg**  
Aged Parmesan, Sourdough Croutons, and Caesar Dressing

Organic Field Green **veg**  
Cucumbers, Carrots, Grape Tomatoes and Pickled Red Onions, with  
Herb Vinaigrette, Ranch, and Balsamic Dressings

Strawberry Spinach Salad **gf**  
Blue Cheese, Hard Boiled Egg, Crumbled Smoky Bacon, with Balsamic  
Vinaigrette Dressing

Caprese Salad **veg/gf**  
Toy Box Tomatoes, Mozzarella, Arugula, Spring Mix, with Basil Balsamic  
Vinaigrette Dressing

## Soup Options

Tuscan Tomato Bisque **veg**  
Chicken and Wild Rice Soup **gf**  
Potato Leek Soup **veg/gf**  
Chef's Seasonal Soup

## Side Options

Home Style Buttermilk Mashed Potatoes **veg/gf**  
Roasted Yukon Gold Potatoes Wedges, Fresh Herbs **veg/gf**  
Cheddar Whipped Potatoes **veg/gf**  
Olive Roasted Red Pepper and Herb Israeli Cous Cous **veg**  
Savory Rice Pilaf **gf**  
Blended Multi Grain Pilaf **gf**

## Entrée Options

Grilled Flank Steak, Roasted Mushroom & Thyme Port Jus **gf**  
Apple Brined Pork Loin, Caramelized Onion and Apple Chutney **gf**  
Pan Roasted Mahi Mahi, Warm Napa Slaw, Ginger Lime Buerre  
Blanc **gf**  
Garlic Rubbed Chicken, Balsamic Tomato and Pepper Hash **gf**  
Porter Braised Beef Short Rib, Wilted Greens, Natural Jus  
Herb Marinated Grilled Salmon, Chick Pea and Sundried Tomato  
Hash, Butter Sauce **gf**,  
Grilled Rosemary Lemon Chicken, Black Pepper Cream Sauce **gf**

## Dessert Options

Chocolate & Coconut Tartlet **veg**  
Key Lime Tartlet **veg**  
Milk Chocolate Hazelnut Tartlet **veg**  
Fresh Fruit Tartlet **veg**  
Flourless Chocolate Torte **veg**  
Seasonal Fruit with Almond Cream Tartlet **veg**  
Chocolate Cream Pie Tartlet **veg**  
Apple or Cherry Crumb Tartlet **veg**  
Chocolate Hazelnut Cheesecake **veg**  
Chef's Choice Panna Cotta **veg/gf**  
PB Pie Tartlet **veg**  
Assorted Mini Cupcakes **veg**  
White Chocolate Toffee Mousse **veg**  
Add Chocolate Lover's Dream which includes Chocolate Raspberry Tarts,  
Salted Caramel & Dark Chocolate Custard, and Molten Chocolate Glasses  
for Additional Charge of \$4.00 per person

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# SERVED LUNCH

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**Minimum of three (3) courses.**

**If the final count falls below ten (10) guests, a \$35.00 service fee will apply.**

Served Luncheons Include: Your Choice of Soup or Salad, Your Choice of Entrée, Rolls with Butter, Your Choice of Dessert, Iced Tea, Freshly Brewed Coffee, and Tea Selection. *Enjoy both soup and salad for \$3.00 additional per person.*

## Choice of Salads

Classic Caesar Salad **veg**  
Aged Parmesan and Sourdough Croutons with Caesar Dressing

Organic Field Greens **veg/gf**  
Cucumbers, Carrots, Grape Tomatoes and Pickled Red Onions  
with Champagne Vinaigrette Dressing

Strawberry Spinach Salad **gf**  
Blue Cheese, Crumbled Smoky Bacon, and Maple Vinaigrette Dressing

Butter Lettuce & Poached Apple **veg/gf**  
Candied Walnuts, and Bleu Cheese with, Citrus Vinaigrette Dressing

Arugula & Frisse **gf**  
Grilled Pear, Pancetta, Goat Cheese, and Raspberry Vinaigrette Dressing

Organic Field Greens **veg/gf**  
Roasted Beets, Goat Cheese, Candied Pecans, and Maple Vinaigrette  
Dressing

Caprese Salad **veg/gf**  
Toy Box Tomatoes, Mozzarella, Arugula, Spring Mix, with Basil Balsamic  
Vinaigrette Dressing

## Choice of Soups

Tuscan Tomato Bisque with Parmesan Crostini **veg**

Lobster Bisque

Chicken and Wild Rice Soup **gf**

Potato Leek Soup **gf**

Tortilla Soup **gf**

Chef's Seasonal Soup

## Luncheon Entrée Choices

Roasted Chickpea Stuffed Zucchini **veg/gf**  
Parmesan Polenta, Tomato, Grilled Onion, Mushroom and Balsamic Aioli  
**\$18.00 per person**

Roasted Pork Loin with Dry Cherry Demi **gf**  
Roasted Sweet Potatoes, Seasonal Vegetables  
**\$22.00 per person**

Herb Roasted Breast of Chicken with Rosemary Jus **gf**  
Olive Oil Parmesan Whipped Potatoes, Seasonal Vegetables  
**\$25.00 per person**

Horseradish Crusted Salmon with Lemon Beurre Blanc  
Blended Rice Pilaf, Seasonal Vegetables  
**\$27.00 per person**

Garlic Marinated Sirloin Steak with Red Wine Reduction **gf**  
Herbed Mashed Potatoes, Seasonal Vegetables  
**\$29.00 per person**

## Luncheon Dessert Choices

Chocolate Cake with Berry Compote **veg**

Hershey's Chocolate Cream Pie with Chocolate Sauce **veg**

New York Style Cheesecake **veg**

Reese's Peanut Butter Pie **veg**

Apple Tart with Caramel Sauce and Cinnamon Crème **veg**

Key Lime Tart with Raspberry Sauce **veg**

Vanilla Crème Brûlée with Fresh Berries **veg**

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# BOXED LUNCH

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**Boxed Lunches ..... \$20.00 per person**

All Boxed Lunches Include: Sandwich or Wrap, Potato Chips, Whole Fresh Fruit, Hershey's® Bar, Choice of Either Pasta or Potato Salad House-Made Cookie, *Hershey® Country Club* Bottled Water or Assorted Soft Drink

*Choice of Sandwich:*

- Ham and Cheddar Cheese, Honey Dijonaise, Multi Grain Bread
- Roast Beef, Frisse, Boursin Spread, Pickled Red Onion on Baguette
- Roast Turkey – Thin Sliced Roast Turkey, Brie, Frisse, Applewood Smoked Bacon, Seasonal Jam on Focaccia
- Roasted Vegetable and Feta Cheese Wrap, Balsamic Aioli v
- Grilled Chicken Caesar Wrap

*All sandwiches can also be done as a gluten free wrap.*

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# HORS D'OEUVRES, Cold

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Hors d'oeuvres may be butler passed at an additional \$25 per server per hour.

The Hershey® Country Club recommends 8-10 pieces per person per hour.

Prices are based on 100 pieces.

## Cold

Wild Mushroom and Parmesan Tartelette, White Bean Mousse, Fried Sage, Bagel Chip <b>veg</b> .....	\$275.00
Lemon Chicken Salad, Chervil, Poppy seed Tartelette .....	\$275.00
Tomato Olive Tapenade with Goat Cheese Olive Oil Crostini <b>veg</b> .....	\$275.00
Tomato and Mozzarella Bruschetta Olive Oil Crostini <b>veg</b> .....	\$275.00
Duck Confit, Blueberry Black Pepper Compote Bagel Chip .....	\$300.00
Roasted Beef Canapé, Whipped Boursin Cheese and Balsamic Glaze, Rye .....	\$300.00
Spicy Thai Beef Cucumber Cup <b>gf</b> .....	\$300.00
Salmon Mousse & Cured "Tartar in Cone, Picked Red Onion and Lemon Dill Crème Fraiche .....	\$325.00
Blackened Shrimp with Avocado Relish Brioche .....	\$325.00
Mojito Shrimp Shooter, Black Pepper Crouton .....	\$375.00
Tuna Tataki, Sesame Lavosh, Mango Wasabi .....	\$375.00

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# HORS D'OEUVRES, Hot

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Hors d'oeuvres may be butler passed at an additional \$25 per server per hour.

The Hershey® Country Club recommends 8-10 pieces per person per hour.

Prices are based on 100 pieces.

## Hot

Spanakopita <i>veg</i> .....	\$250.00
Corn Fritters with Smoked Honey Dipping Sauce <i>veg</i> .....	\$250.00
Assorted Mini Quiche <i>veg</i> .....	\$300.00
Thai Peanut Chicken Satay .....	\$300.00
Vegetable Pot stickers, Chili Aioli <i>veg</i> .....	\$300.00
Brie En croute with Raspberry <i>veg</i> .....	\$300.00
Sweet Chili Beef Satay <i>gf</i> .....	\$300.00
Southwest Spring Rolls with Creamy Avocado Ranch .....	\$325.00
Crispy Ravioli with House Red Sauce <i>veg</i> .....	\$325.00
Mini Beef or Chicken Wellington.....	\$400.00
Sesame Chicken, Duck Sauce .....	\$400.00
Sesame Tuna Skewer with Spicy Yum Yum <i>gf</i> .....	\$425.00
Coconut Shrimp with Pineapple Rum Sauce .....	\$475.00
Potato Wrapped Shrimp, Yellow Tomato Gastrique .....	\$475.00
Bacon Wrapped Scallops <i>gf</i> .....	\$500.00
Mini Crab Cake, Meyer Lemon Jam, Remoulade .....	\$500.00
Beef Tenderloin Brochette with Parsley Garlic Pesto <i>gf</i> .....	\$550.00

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# DESSERTS

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Key Lime Tartlet.....	\$275.00
Apple or Cherry Crumb Tartlet.....	\$275.00
Chef's Choice Panna Cotta .....	\$275.00
Chocolate & Coconut Tartlet.....	\$325.00
Milk Chocolate Hazelnut Tartlet.....	\$325.00
Seasonal Fruit with Almond Cream Tartlet .....	\$325.00
PB Pie Tartlet .....	\$325.00
Assorted Mini Cupcakes.....	\$325.00
White Chocolate Toffee Mousse .....	\$325.00
Flourless Chocolate Torte.....	\$400.00
Fresh Fruit Tartlet .....	\$400.00
Chocolate Cream Pie Tartlet.....	\$400.00
Chocolate Hazelnut Cheesecake .....	\$400.00
Chocolate Raspberry Tarts.....	\$400.00
Salted Caramel & Dark Chocolate Custard.....	\$400.00
Molten Chocolate Glasses .....	\$400.00

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# DISPLAY STATIONS

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## Each Display Serves 50 People

**Local Artisanal Cheese Selection** veg.....\$400.00 per display

All Cheese are locally sourced and artisan in nature  
they are served with Crackers, Bread, and Dried Fruits, Assorted House Made Pickled Items & Jams

**Assorted Dips Station** veg.....\$500.00 per display

Spicy White Bean, Red Pepper Hummus, Garlic Lemon Hummus,  
Southwestern Black Bean Dip, Guacamole, House Salsa, Pico de Gallo, Baba Ghanouj,  
Spinach Dip, Troegs Hop Knife Cheddar Dip, Assorted Crackers, Pita, Tortilla Chips, Breads and Pretzels

**Display of Sliced Fresh Fruit** veg/gf.....\$275.00 per display

**Seasonal Crudités** veg.....\$275.00 per display

Served with Ranch, Balsamic, and Blue Cheese Dressing

**Smoked Fish Display**.....\$375.00per display

Salmon, Trout, Scallop, Mussels, Egg, Onion, Capers, Tomatoes, Assorted Breads and Crackers

**Antipasto Display** gf.....\$400.00 per display

Assorted Italian Meats, Cheeses and Grilled Marinated Vegetables

**Oysters on the Half Shell** gf.....\$ Market Price\*

**Shrimp Cocktail** gf.....\$ Market Price\*

Served with Cocktail Sauce and Lemons

*\*Market pricing available seven (7) days prior to the event.*

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# ACTION STATIONS

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**A minimum of 25 guests are required.  
A Chef fee of \$100.00 applies.**

## **Stir Fry Station** veg

Tofu, Peppers, Onion, Bok Choy, Snow Peas, Broccoli, Sprouts, Sesame Ginger Sauce Steamed White

<b>Choice of One</b> .....	<b>\$11.00 per person</b>
Rice, Rice Noodles or Lo mien .....	Add All Three for \$2.00 per person
Add Chicken .....	\$6.00 per person
Add Beef Tenderloin Tips .....	\$6.00 per person
Add Shrimp .....	\$6.00 per person

## **Salad Station** gf/veg .....

**\$8.00 per person**

Organic Field Greens, Romaine and Spinach, Cherry tomatoes, Cucumbers, Carrots, Red Onions, Mushrooms, Croutons, Hardboiled Egg, Bacon, Bleu Cheese Shredded Cheddar, and Parmesan, Assorted Dressings

Add Grilled Chicken .....	\$6.00 per person
Add Grilled Flank Steak .....	\$6.00 per person
Add Grilled Shrimp .....	\$6.00 per person

## **Taco Station** .....

**\$15.00 per person**

Hard and Soft Taco Shells, Chicken and Ground Beef, Tomatoes, Shredded Lettuce, Red Onions, and Jalapenos, Monterey Jack and Cheddar Cheese Blend, Sour Cream and Pico de Gallo

Add Shredded Cuban Pork.....	\$6.00 per person
Add Barbacoa.....	\$6.00 per person
Add Guacamole .....	\$1.00 per person

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# CARVING STATIONS

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A \$100.00 per Chef per hour fee to apply for Chef attendant stations.  
All Roasts Are Served With Soft Buns, Horseradish Cream, Assorted Mustards

<b>Garlic and Herb Rubbed Baron of Beef</b> <small>gf</small> .....	\$9.00 per person
Red Wine Caramelized Onions	
<b>Prime Rib of Beef</b> <small>gf</small> .....	\$13.00 per person
Au Jus	
<b>Herb Rubbed Pork Loin</b> <small>gf</small> .....	\$8.00 per person
Apple Mustard Relish, Rosemary Jus	
<b>Roasted Turkey Breast</b> <small>gf</small> .....	\$11.00 per person
Cranberry Pear Relish and Turkey Jus	
<b>Boneless Leg of Lamb</b> <small>gf</small> .....	\$16.00 per person
Natural Lamb Jus and Mint Gastrique	
<b>Roasted Tenderloin of Beef</b> <small>gf</small> .....	\$18.00 per person
Port Wine Jus	

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# DESSERT STATIONS

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**Flambé Station** veg ..... \$12.00 per person

Bananas Foster, Cherry Jubilee  
Pound Cake and Vanilla Ice Cream

**Ice Cream Sundae Station** veg ..... \$16.00 per person

Vanilla and Chocolate Ice Cream  
Ice Cream Cones, Chocolate Chip Cookies

**Condiment Bar to Include:**

Sprinkles, Peanuts, Cherries, Crushed Cookie and Candy Pieces, Warm Chocolate Sauce, Caramel Syrup and Fresh Whipped Cream

- Add Cherry Crisp ..... \$2.50 per person
- Add Apple Crisp ..... \$2.50 per person
- Add Molten Chocolate Cake ..... \$2.50 per person
- Add Peach Cobbler ..... \$2.50 per person

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# DINNER BUFFETS

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**A minimum of 25 guests is required.  
If the final count falls below 25 guests, a \$75.00 service fee will apply.**

**The Golfers BBQ .....\$52.00 per person**  
Organic Field Greens with Assorted Dressings and Toppings, Red Skin Potato Salad **veg/gf**, Herb Mashed Potatoes **veg/gf**, Seasonal Vegetables **veg/gf**, Roast Sirloin with Caramelized Onions & Red Wine Sauce **gf**, Grilled Salmon with Tomato Fennel Salsa **gf**, House Rubbed BBQ Chicken, Selection of Rolls **veg**, Chocolate Whiskey Cheesecake Tarts **veg**, PB Pie Tart **veg**, Key Lime Tart **veg**, Assorted Mini Cupcakes **veg**, Iced Tea, Freshly Brewed Coffee, and Tea Selection

**Seafood Buffet .....\$61.00 per person**  
New England Clam Chowder, Cole Slaw **veg/gf**, Organic Field Greens with Assorted Dressing **veg**, Steamed Clams with White Wine and Garlic **gf**, Grilled Salmon with Lemon Dill Vinaigrette with Wilted Greens **gf**, Spicy Shrimp and Spinach in Penne Pasta with Garlic Cream Old Bay Chicken, Boiled Red Bliss Potatoes, Corn on the Cob **veg/gf**, Chef's Seasonal Vegetable **veg/gf**, Selection of Rolls **veg**, Chef's Choice Panna Cotta **veg/gf**, Fresh Fruit Tarts **veg**, White Chocolate Toffee Mousse **veg**, Chocolate Cream Tart **veg**, Iced Tea, Freshly Brewed Coffee, and Tea Selection

**Italian Dinner Buffet.....\$57.00 per person**  
Minestrone Soup **veg**, Chop Chop Salad **veg/gf**, Organic Field Greens and Assorted Dressings **veg**, Classic Caesar Salad **veg**, Cheese Tortellini with Pesto Cream Sauce **veg**, Amber Jack with Piccata Sauce **gf**, Chicken Parmesan, Roasted Vegetable Marinara with Penne Pasta **veg**, Parmesan Garlic Bread **veg**, Mini Cannoli **veg**, Tiramisu Parfait **veg**, Baklava **veg**, Citrus Ricotta Cheesecake Tarts **veg**, Iced Tea, Freshly Brewed Coffee, and Tea Selection

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# DINNER BUFFETS, continued

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## Build Your Own Buffet

Choice of Two (2) Salads or One (1) Soup and One (1) Salad with  
Either Choice of Two (2) Entrees for \$48 per person or Choice of Three (3) Entrees for \$58 per person

Choice of One (1) Starch  
Chefs Choice of Vegetable  
Assorted Rolls  
Your Choice of Four (4) Tartlets

### Salad Options

Classic Caesar Salad *veg*  
Aged Parmesan and Sourdough Croutons with Caesar Dressing  
Organic Field Greens *veg*  
Cucumbers, Carrots, Grape Tomatoes and Pickled Red Onions  
Champagne Vinaigrette, Balsamic, and Ranch Dressings  
Strawberry Spinach Salad *gf*  
Blue Cheese, Hard Boiled Egg, Crumbled Smoky Bacon,  
Balsamic Vinaigrette Dressing  
Caprese Salad *gf*  
Toy Box Tomatoes, Mozzarella, Arugula, Spring Mix,  
Basil Balsamic Vinaigrette Dressing

### Soup Options

Tuscan Tomato Bisque *veg*  
Chicken and Wild Rice Soup *gf*  
Potato Leek Soup *veg/gf*  
Chef's Seasonal Soup

### Starch Options

Home style Buttermilk Mashed Potatoes *veg/gf*  
Roasted Yukon Gold Potatoes Wedges, Fresh Herbs *veg/gf*  
Cheddar Whipped Potatoes *veg/gf*  
Olive, Roasted Red Pepper and Herb Israeli Cous Cous *veg*  
Savory Rice Pilaf *gf*  
Blended Multi Grain Pilaf *gf*

### Entrée Options

Grilled Flank Steak, Roasted Mushroom & Thyme Port Jus *gf*  
Apple Brined Pork Loin, Caramelized Onion and Apple Chutney *gf*  
Pan Roasted Mahi Mahi, Warm Napa Slaw, Ginger Lime Buerre Blanc *gf*  
Garlic Rubbed Chicken, Balsamic Tomato and Pepper Hash *gf*  
Porter Braised Beef Short Rib, Wilted Greens, Natural Jus *gf*  
Herb Marinated Grilled Salmon, Creamy Chick Pea  
and Sundried Tomato Hash, Butter Sauce *gf*  
Grilled Rosemary Lemon Chicken, Black Pepper Cream Sauce *gf*

### Dessert Options

Chocolate & Coconut Tartlet *veg*  
Key Lime Tartlet *veg*  
Milk Chocolate Hazelnut Tartlet *veg*  
Fresh Fruit Tartlet *veg*  
Flourless Chocolate Torte *veg/gf*  
Seasonal Fruit with Almond Cream Tartlet *veg*  
Chocolate Cream Pie Tartlet *veg*  
Apple or Cherry Crumb Tartlet *veg*  
Chocolate Hazelnut Cheesecake *veg*  
Chef's Choice Panna Cotta *veg/gf*  
PB Pie Tartlet *veg*  
Assorted Mini Cupcakes *veg*  
White Chocolate Toffee Mousse *veg*

Add Chocolate Lover's Dream Which Includes Chocolate Raspberry Tartlets,  
Salted Caramel & Dark Chocolate Custard, and Molten Chocolate Glasses for  
Additional Charge of \$4.00 per person



# DINNER PLATED

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**Choice of Soup or Salad, Entrée and Dessert**

**Enjoy Both Soup & Salad for an Additional \$3.00 per person.**

**If the final count falls below 10 guests, a \$35.00 service fee will apply.**

**The Hershey® Country Club requires the following surcharges for multiple entrée choices:**

**Choice of two (2) entrees will be an additional \$3.00 per person**

**Choice of three (3) entrees will be an additional \$5.00 per person**

**When the entrée is order is taken the evening of the event, there will be an additional \$10.00 per person charge.**

## **Choice of Soups**

Tuscan Tomato Bisque **veg**

Lobster Bisque

Chicken and Wild Rice Soup **gf**

Potato Leek Soup **veg/gf**

Tortilla Soup **gf**

White Bean and Ham **gf**

Carrot Ginger **veg/gf**

## **Choice of Salads**

Classic Caesar Salad **veg**

Aged Parmesan, Sourdough Croutons and Caesar Dressing

Organic Field Greens **veg/gf**

Cucumbers, Carrots, and Onions with Champagne Vinaigrette Dressing

Spinach Salad **veg**

Frisse, Fresh Berries, Almond Granola, and Feta Cheese  
and Honey Balsamic Vinaigrette Dressing

Arugula & Frisse **gf**

Grilled Pear, Pancetta, Goat Cheese Crumbles,  
with Raspberry Vinaigrette Dressing

Organic Field Greens **veg/gf**

Roasted Beets, Goat Cheese, and Candied Pecans  
with Maple Vinaigrette Dressing

## **Addition of Appetizer**

**\$5.00 per person**

Classic Shrimp Cocktail **gf**  
Lemon, Tomato Horseradish

Crab Cake  
Grilled Pineapple Slaw

Caprese Salad Stack **veg/gf**  
Opal Basil, Extra Virgin Olive Oil, Balsamic Reduction

Roasted Mushroom and Mozzarella Arancini **veg**  
Pomodoro, Parmesan

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# DINNER PLATED, continued

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## Choice of Dinner Entrees

### Poultry

Lemon Herb Chicken <sup>gf</sup>  
Potato Puree, Seasonal Vegetable, Rosemary Jus  
\$38.00 per person

Chicken Piccata  
Herbed Linguine Pasta, Seasonal Vegetable, Lemon Caper Sauce  
\$38.00 per person

Rosemary & Garlic Chicken Breast <sup>gf</sup>  
Roasted New Potatoes, Seasonal Vegetable, Rich Chicken Jus  
\$38.00 per person

Chicken Cordon Bleu  
Rice Pilaf Blend, Seasonal Vegetable, Lemon Butter Sauce  
\$40.00 per person

Chicken Oscar <sup>gf</sup>  
Seared Chicken Breast, Lump Crab Mix, Asparagus with Herb Hollandaise,  
Garlic Mashed Potatoes  
\$ 43.00 per person

### Beef and Pork

Roasted Pork Loin <sup>gf</sup>  
Fingerling Potatoes, Seasonal Vegetable, Pommery Sauce  
\$43.00 per person

Chorizo Stuffed Double Cut Pork Chop  
Sweet Potato Puree, Seasonal Vegetable, Bourbon and Apple Chutney  
\$47.00 per person

Herb Crusted 12 oz Rib Eye <sup>gf</sup>  
Garlic Mashed Potatoes, Seasonal Vegetable, Wild Mushroom Demi Glace  
\$49.00 per person

10 oz Grilled NY Strip Steak <sup>gf</sup>  
Mashed Potatoes, Seasonal Vegetable, Shallot Mushroom Ragout  
\$50.00 per person

8 oz Beef Filet <sup>gf</sup>  
Garlic Mashed Potatoes, Seasonal Vegetable, Red Wine Demi Glace  
\$53.00 per person

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# DINNER PLATED, continued

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## Pasta and Vegetarian

Buckwheat Pasta **veg**  
Sundried Tomatoes, Spinach, Mushrooms, Roasted Pepper,  
Ricotta Salata, Balsamic Glaze  
\$32.00 per person

Penne Pasta **veg**  
Spinach, Sweet Peppers, Pine Nuts, Sundried Tomato Cream  
\$32.00 per person

Baked Ratatouille **veg**  
Tomato Rice, Balsamic Glaze  
\$32.00 per person

Chef's Seasonal Vegetable Entrée  
Fresh Local Ingredients  
\$32.00 per person

Grilled Portobello **veg**  
Tomato Chutney, Garlic Wilted Spinach, Creamy Polenta  
\$33.00 per person

## Seasonal Fish

Soy Ginger Glazed Salmon  
Jasmine Rice Pilaf, Seasonal Vegetable, Honey-Teriyaki Glaze  
\$40.00 per person

Herb Rubbed Salmon  
Roasted Vegetable Couscous, Seasonal Vegetable, Citrus Beurre Blanc  
\$40.00 per person

Grilled Ahi Tuna **gf**  
Wild Rice Pilaf, Seasonal Vegetable, Charred Tomato Beurre Blanc  
\$43.00 per person

Maryland Blue Crab Cake  
Roasted New Potatoes, Seasonal Vegetable, Spicy Remoulade  
\$46.00 per person

Pan Seared Scallops  
Savory Rice Blend, Wilted Swiss Chard, Wonton, Soy Ginger Vinaigrette  
\$46.00 per person

Panko-Herb Crusted Halibut **gf**  
Roasted Potatoes, Seasonal Vegetable, Mustard Seed Vinaigrette  
\$47.00 per person

# DINNER PLATED, continued

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## Duo

Herb Glazed Chicken & Flat Iron Steak *gf*  
Fingerling Potato and Pepper Hash, Seasonal Vegetable, House “Steak Sauce”  
\$47.00 per person

Grilled 5 oz NY Strip & Basil Pesto Shrimp  
Boursin Mashed Potatoes, Seasonal Vegetable, Bourbon BBQ Sauce  
\$52.00 per person

Grilled Petite Filet of Beef & Maryland Crab Cake  
Roasted Garlic Mashed Potatoes, Seasonal Vegetable, Red Wine Reduction, Spicy Remoulade  
\$60.00 per person

Surf & Turf *gf*  
6oz Filet and Lobster Tail, Smashed Potatoes, Seasonal Vegetable, Béarnaise Sauce  
\$75.00 per person

## Choice of Desserts

Selection of One (1)

Chocolate Cake with Berry Compote *veg*  
Hershey’s Chocolate Cream Tart with Chocolate Sauce *veg*  
Reese’s Peanut Butter Tart *veg*  
Apple Tart with Caramel Sauce and Cinnamon Cream *veg*  
NY Cheesecake with Mixed Berry Compote *veg*  
Chocolate Pot de Crème with Strawberry Sorbet *veg/gf*

# BEVERAGE

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After dinner drinks priced upon request.  
Prices do not include 20% gratuity.

## Cash Bar

Deluxe Brands \$11.00 per drink  
Premium Brands \$10.00 per drink  
Wine \$9.00 per drink  
House Champagne \$7.00 per drink  
Imported/Micro Brew Beer \$7.00 per glass  
Domestic Beer \$6.00 per glass  
Mineral Water \$4.00 per glass  
Assorted Soda \$4.00 per glass

## Consumption Bar

Deluxe Brands \$11.00 per drink  
Premium Brands \$9.00 per drink  
Wine \$8.00 per drink  
House Champagne \$7.00 per drink  
Imported/Micro Brew Beer \$6.00 per glass  
Domestic Beer \$5.00 per glass  
Mineral Water \$3.75 per glass  
Assorted Soda \$3.50 per glass

## House Wine Selections

Merlot | Cabernet  
Chardonnay | White Zinfandel

Also Available Upon Request:  
Sauvignon Blanc | Pinot Grigio  
Pinot Noir | Shiraz

## Premium Brands

Dewars Scotch | Jim Beam Bourbon  
Jack Daniels | Tito's Vodka  
Tanqueray Gin | Seagram's VO  
Bacardi Silver Rum

## Beer Selections

Imported/Micro Brew  
Heineken | Amstel Light  
Labatt's Blue | Corona Extra  
Sam Adams Boston Lager | Sam Adams Seasonal Varieties  
Troegs Varieties

## Domestic Beer Selections

Budweiser | Budweiser Light  
Yuengling Lager | Rolling Rock  
Miller Light | Michelob Ultra  
Coors Light  
  
Domestic Kegs \$250.00 per half keg  
Domestic Kegs \$110.00 per quarter keg  
Imported Kegs Market Price per half keg

## Top Shelf Brands

Johnnie Walker Black Label | Grey Goose Vodka  
Maker's Mark | Bombay Sapphire Gin  
Captain Morgan Rum | Crown Royal Whiskey  
Bacardi

# BEVERAGE, continued

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## Hourly Beverage Receptions

Groups are charged per person based on the  
Guaranteed number of attendees.

Prices do not include 20% gratuity.

### Top Shelf Brands

\$14.00 per person for the first hour  
\$11.00 per person for the second hour  
\$9.00 per person for each additional hour

### Premium Shelf Brands

\$13.00 per person for the first hour  
\$11.00 per person for the second hour  
\$7.00 per person for each additional hour

### Beer, Wine, and Soda Bar

\$10.00 per person for the first hour  
\$8.00 per person for the second hour  
\$5.00 per person for each additional hour

### Punches

Champagne Punch \$75.00 per gallon  
Fuzzy Navel Punch \$70.00 per gallon  
Mimosa Punch \$75.00 per gallon  
Fresh Citrus Fruit Punch \$25.00 per gallon  
Gingered Raspberry Lemonade \$35.00 per gallon  
Kiwi Strawberry Punch \$40.00 per gallon  
Lemonade \$25.00 per gallon