



General Information

Banquet Menus

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.

Labor Charges

A Minimum Guarantee of 20 Persons is Required for All Food Functions. If this Minimum is not Met, a Service Charge of \$50.00 will Apply. Should Your Event Require a Chef for a Reception, Action Station, Carving Station, or Outdoor Grilling, a Fee of \$100.00 Per Hour Per Chef will Apply.

Prices

Menu Prices are Subject to Availability and are Subject to Change. All Buffet Pricing is for One and One-Half Hours. All Continental Breakfasts are for One Hour and All Breaks are for One-Half Hour Durations.

Surcharges

*Buffets Prepared Below the Minimum Number of Guests are Subject to the Following Per Person Surcharges:
Breakfast \$4.00, Lunch \$4.00, Dinner \$8.00*

*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 19% 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. All Hosted Bars will Incur a Bartender Fee of \$50.00 Per Hour, and All Cash Bars will Incur a Bartender Fee of \$25.00 Per Hour, if Revenue from the Bar does Not Exceed \$250.00 Per Hour Per Bartender.

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.



Continental Breakfasts

Sunrise Continental

***Fresh Florida Orange Juice, Grapefruit Juice, Cranberry Juice
Sliced Fresh Seasonal Fruits
Assortment of Muffins, Fruit & Cheese Filled Danishes,
Flaky Croissants, New York Style Bagels
Butter, Cream Cheese, Preserves
Freshly Brewed Coffee, Decaffeinated Coffee
Revolution Tea with Lemon and Warm Milk***

\$10.50 Per Person

The Lodge Executive

***Fresh Florida Orange Juice, Grapefruit Juice, Cranberry Juice
Melon Carving with Fresh Seasonal Fruits and Berries
Grand Marnier Whipped Cream, Assortment of Marmalades and Jams
HERSHEY® Muesli and Assortment of Cereals
Whole Milk, Skim Milk
Assortment of Muffins, Fruit & Cheese Filled Danishes,
Flaky Croissants, New York Style Bagels
Butter, Cream Cheese, Salmon Chive Spread, Preserves
Freshly Brewed Coffee, Decaffeinated Coffee
Revolution Tea with Lemon and Warm Milk***

\$13.75 Per Person

A La Carte Selections to Enhance Your Breakfast:

<i>Cheese Blintzes, Strawberry Sauce</i>	<i>\$4.25 Per Person</i>
<i>Cinnamon French Toast, Sweet Butter & Maple Syrup</i>	<i>\$4.25 Per Person</i>
<i>Virginia Turkey and Apple Sausage Links</i>	<i>\$2.75 Per Person</i>
<i>Apple Wood Smoked Bacon</i>	<i>\$2.75 Per Person</i>
<i>Smoked Salmon with Bagels, Traditional Condiments</i>	<i>\$4.25 Per Item</i>
<i>Steel Cut Oatmeal or Grits, Sweet Cream & Brown Sugar</i>	<i>\$3.25 Per Person</i>
<i>Buttery Croissant with Ham, Egg, Cheddar Cheese</i>	<i>\$3.75 Per Item</i>
<i>Egg, Sausage, Cheese Biscuit</i>	<i>\$4.00 Per Item</i>
<i>Southwest Breakfast Wrap - with Turkey, Apple Sausage, and Monterey Jack Cheese</i>	<i>\$4.00 Per Item</i>
<i>Krispy Kreme Donuts - Sugar Glazed, Cream Filled, and Old Fashioned</i>	<i>\$3.75 Per Person</i>



Served Breakfasts

Each Breakfast Selection Includes:

Fresh Florida Orange Juice
Chef's Bakery Basket
*(Selection of Flaky Croissants, Fruit & Cheese Filled Danishes,
Homestyle Muffins, New York Style Bagels and Breakfast Breads)*
Sweet Butter, Marmalade & Jams
Seasonal Whole Fruits
Freshly Brewed Coffee, Decaffeinated Coffee
Revolution Tea with Lemon and Warm Milk

Traditional Breakfast

Scrambled Eggs
Choice of One:
Crisp Bacon, Farmers Ham, or Sausage Links
Breakfast Potatoes
\$13.25 Per Person

Southwestern Eggs

Scrambled Eggs, Chorizo Sausage
Black Bean Salsa, Cilantro Sour Cream
Breakfast Potatoes
\$14.25 Per Person

Eggs Benedict

(Maximum 200 People)

Poached Eggs, Canadian Applewood Smoked Bacon
Atop Toasted English Muffin, Hollandaise Sauce
Breakfast Potatoes
\$15.75 Per Person

Hershey Style Steak and Eggs

Petite Strip Steak with Poached Eggs
Fine Herbs, Mushrooms, Baked Parmesan Tomato
Breakfast Potatoes
\$19.50 Per Person



Breakfast Buffets

Great American

(Minimum 50 People)

***Fresh Florida Orange and Grapefruit Juices,
V8, Apple and Cranberry Juices
Sliced Fresh Seasonal Fruits***

Honey Yogurt Dip

Chef's Bakery Basket

***(Selection of Flaky Croissants, Fruit & Cheese Filled
Danishes, Homestyle Muffins, New York Style Bagels
and Breakfast Breads)***

HERSHEY®'s Own Chocolate Butter

Assorted Marmalade and Jams

HERSHEY® Muesli & Assortment of Cereals

Whole Milk, Skim Milk

Farm Fresh Eggs

Smoked Canadian Bacon

Sausage Links

Home-Style Potatoes

French Toast

Maple Syrup

Freshly Brewed Coffee, Decaffeinated Coffee

Revolution Tea, Lemon & Warm Milk

\$18.95 Per Person

HERSHEY® Homestead

(Minimum 50 People)

***Fresh Florida Orange and Grapefruit Juices,
V8, Apple and Cranberry Juices
Sliced Fresh Seasonal Fruits***

Honey Yogurt Dip

Chef's Bakery Basket

***(Selection of Flaky Croissants, Fruit & Cheese Filled
Danishes, Homestyle Muffins, New York Style Bagels
and Breakfast Breads)***

Cream Cheese, Sweet Butter,

HERSHEY®'s Own Chocolate Butter

Assorted Marmalade and Jams

HERSHEY® Muesli & Assortment of Cereals

Whole Milk, Skim Milk

Farm Fresh Eggs

Yukon Gold Potato Hash

With Poached Eggs, Chive Hollandaise

Smoked Canadian Bacon

Sausage Links

Home-Style Potatoes

Fruit-Filled Crepes

Plain or Chocolate Chip Pancakes

Maple Syrup

Freshly Brewed Coffee, Decaffeinated Coffee

Revolution Tea, Lemon & Warm Milk

\$20.95 Per Person

**** Breakfast Buffets Prepared Below the Minimum Number of Guests Surcharged Additional \$4.00 Per Person***



Lodge Buffet

(Minimum 20 People)

Fresh Florida Orange and Grapefruit Juices,

V8, Apple, Cranberry, and Carrot Juices

Sliced Fresh Seasonal Fruits

Fresh Strawberries

with Vanilla Ginger Cream

Chef's Bakery Basket

*(Selection of Flaky Croissants, Fruit & Cheese Filled Danishes,
Homestyle Muffins, New York Style Bagels and Breakfast Breads)*

Cream Cheese, Sweet Butter, HERSHEY®'s Own Chocolate Butter

Assorted Marmalade and Jams

HERSHEY® Muesli & Assortment of Cereals

Whole Milk, Skim Milk

Farm Fresh Eggs with Cheddar Cheese, Chives

Red Bliss Potatoes

Smoked Canadian Bacon

Freshly Brewed Coffee, Decaffeinated Coffee

Revolution Teas, Lemon & Warm Milk

\$17.50 Per Person

** Breakfast Buffets Prepared Below the Minimum Number of Guests Surcharged Additional \$4.00 Per Person*



Founders Brunch

(Minimum 50 People)

***Fresh Florida Orange and Grapefruit Juices,
V8, Apple, Cranberry and Carrot Juices
Melon Carving with Fresh Seasonal Fruits, Assorted Berries
Berry Bar, Brown Sugar, Whipped Cream***

Chef's Bakery Basket

*(Selection of Flaky Croissants, Fruit & Cheese Filled Danishes,
Homestyle Muffins, New York Style Bagels and Breakfast Breads)
Cream Cheese, Sweet Butter, HERSHEY®'s Own Chocolate Butter
Assorted Marmalade and Jams*

***HERSHEY® Muesli & Assortment of Cereals
Whole Milk, Skim Milk***

***Smoked Salmon Display
Traditional Condiments***

***Display of Domestic, International Cheeses
with Baguette and Carr's Crackers***

***Traditional Caesar Salad Display
Grilled Vegetables, Parmesan Shavings
Aged Balsamic Drizzle***

Marinated Tomato Basil Salad

***Farm Fresh Eggs, Fresh-Snipped Chives
Smoked Canadian Bacon
Farmers Ham***

Cheese Blintzes, Strawberry Sauce

***Baked Salmon Medallions
Roasted Tomato Sauce***

***Marinated Breast of Chicken
Rosemary Mushroom Sauce***

***Orecchiette Pomodoro
Aged Reggiano, Fresh Basil
Steamed Asparagus and Spinach***

Key Lime Pie

Chocolate Pecan Pie

***Selection of Miniature French Pastries
Warm Mango Bread Pudding with Vanilla Sauce
HERSHEY®'s Chocolate Mousse***

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Gourmet Teas

\$40.00 Per Person

All Prices Subject to 6% Pennsylvania State Sales Tax and 19% Service Charge



Breakfast Stations

\$100.00 Per Chef Attendant Per Hour

(Minimum 35 People)

Omelet Station

Attendant Required

Prepared to Order Farm Fresh Omelettes

~ Optional Egg Whites or Eggbeaters ~

Toppings:

***Sliced Mushrooms, Chives, Spinach, Diced Peppers, Cheddar Cheese,
Tomatoes, Farmers Ham, Smoked Canadian Bacon, HERSHEY's® Chocolate Chips***

\$6.50 Per Person

Waffle Station

Attendant Required

(Maximum 200 People)

Classic Belgian Waffles Prepared to Order

***Fresh Berries, Whipped Cream, HERSHEY's® Chocolate Sauce, Maple Syrup,
Sweet Butter, HERSHEY's® Own Chocolate Butter, Raspberry Coulis***

\$6.50 Per Person



All-Day Meeting Break

Sunrise Continental

Chilled Florida Orange Juice, Cranberry Juice

Sliced Fresh Seasonal Fruits

Chef's Bakery Basket

***(Selection of Flaky Croissants, Fruit & Cheese Filled Danishes,
Homestyle Muffins, New York Style Bagels and Breakfast Breads)***

Cream Cheese, Sweet Butter, HERSHEY®'s Own Chocolate Butter

Assorted Marmalade and Jams

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Gourmet Teas

Mid Morning

Whole Fruits, Assorted Granola Bars, Fruit Bars

Assorted Soft Drinks, Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Gourmet Teas

Afternoon

Freshly Baked Cookies, Chocolate Fudge Brownies

Ice Cream Sandwiches

Dirty Chips

Assorted HERSHEY®'S Chocolates

Assorted Soft Drinks, Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Gourmet Teas

\$24.75 Per Person



Deluxe All-Day Meeting Break

The Lodge Continental

***Fresh Florida Orange and Grapefruit Juices,
V8, Apple, Cranberry, and Carrot Juices
Melon Carving with Fresh Seasonal Fruits, Assorted Berries
HERSHEY® Muesli & Assortment of Cereals
Whole Milk, Skim Milk
Chef's Bakery Basket
(Selection of Flaky Croissants, Fruit & Cheese Filled Danishes,
Homestyle Muffins, New York Style Bagels and Breakfast Breads)
Cream Cheese, Sweet Butter, HERSHEY®'s Own Chocolate Butter
Assorted Marmalade and Jams
Lowfat Plain Yogurts, Fruit Yogurts
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Gourmet Teas***

Mid Morning

***The Lodge Special Granola
with Flavored and Lowfat Yogurts
Sliced Fresh Seasonal Fruits
Assorted Soft Drinks, Bottled Water
V8 and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Gourmet Teas***

Afternoon

***Freshly Baked Cookies, Chocolate Fudge Brownies
Soft Pretzels, Spicy Mustard
Cubed Cheddar Cheese, Crackers, Mustard
Frozen Yogurt Bars
Assorted HERSHEY®'s Chocolates
Assorted Soft Drinks, Bottled Water
V8 and Cranberry Juice
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Gourmet Teas***

\$29.50 Per Person



Specialty Breaks

HERSHEYPARK® 100 Years of Happy

Roasted Peanuts

Kettle Korn

Local Potato Chips

Assorted Gourmet Brownies

HERSHEY®'s Chocolate Bars

Assorted Soft Drinks, Bottled Water

V8 and Cranberry Juice

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Gourmet Teas

\$12.50 Per Person

The Health Club

Whole Fruits of the Season

Fresh Cut Vegetable Crudités, Herb Dip

Assorted Power Bars and Lowfat Fruit Yogurts

Assorted Flavored Seltzers, Vitamin-Enriched Fruit Juices

Bottled Water

\$10.00 Per Person

I Wish Every Day Was Sundae!

Especially When You Can Create Your Own Sundae from

Premium Ice Cream and Sorbets . . .

Vanilla, Double Chocolate, Strawberry Ice Creams & Blueberry Sorbet

Selected HERSHEY®'S Candy Toppings

Assorted Soft Drinks, Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Gourmet Teas

\$10.25 Per Person

Ballpark

Virginia Turkey Apple Sausage Links in Puff Pastry

Soft Pretzels, Spicy Mustard

Roasted Peanuts, Cracker Jacks

Assorted Soft Drinks, Flavored Seltzers, Bottled Water

\$11.75 Per Person



Specialty Breaks

The KISSING TOWER

Freshly Baked Chocolate Chip & Macadamia Nut Cookies
Chocolate Fudge Brownies
Chocolate Covered Pretzels
Chocolate Éclairs, Chocolate Truffles
Chocolate Milk, HERSHEY®'s Hot Cocoa
Assorted Soft Drinks, Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Gourmet Teas
\$13.50 Per Person

Pennsylvania Dutch

Soft Pretzels, Spicy Mustard
Kettle Korn
Whoopie Pies
Warm Apple Strudel with Warm Vanilla Sauce
Chilled Birch Beer
HERSHEY®'s Hot Cocoa
Assorted Soft Drinks, Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Gourmet Teas
\$13.50 per person

The Milk and Cookie Break

Freshly Baked Cookies
Milk, Chocolate Milk
Assorted Soft Drinks, Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Gourmet Teas
\$8.00 per person



A la Carte Refreshment Break Items

*Items Listed Below are for Your Budgeting Purposes.
Refreshment Breaks Lasting Longer than 30 Minutes will be Refreshed at the Prices Below.*

Morning Refreshments

<i>Assorted Danish</i>	<i>\$3.00 per piece</i>
<i>Assorted Muffins</i>	<i>\$3.00 per piece</i>
<i>Assorted Bagels, Cream Cheese</i>	<i>\$3.00 per piece</i>
<i>Assorted Breakfast Breads</i>	<i>\$3.00 per piece</i>
<i>Croissants</i>	<i>\$2.25 per piece</i>
<i>Assorted Fruit Yogurts</i>	<i>\$3.25 per piece</i>
<i>Yogurt Smoothies</i>	<i>\$3.75 per item</i>
<i>Whole Fruits</i>	<i>\$2.25 per piece</i>
<i>Assorted Cold Cereals with Whole Milk, Skim Milk</i>	<i>\$2.75 per serving</i>

Afternoon Snacks

<i>Hard Pretzels</i>	<i>\$1.75 per bag</i>
<i>Warm Soft Pretzels</i>	<i>\$2.00 per item</i>
<i>Popcorn</i>	<i>\$1.75 per bag</i>
<i>Potato Chips</i>	<i>\$1.75 per bag</i>
<i>Trail Mix</i>	<i>\$15.25 per pound</i>
<i>Salted Mixed Nuts</i>	<i>\$16.50 per pound</i>
<i>Granola Bars</i>	<i>\$2.50 per item</i>
<i>Protein Bars</i>	<i>\$4.00 per item</i>
<i>Gourmet Brownies</i>	<i>\$2.75 per piece</i>
<i>Whoopie Pies</i>	<i>\$2.50 per item</i>
<i>Assorted Freshly Baked Cookies</i>	<i>\$2.00 per item</i>
<i>Assorted HERSHEY®'S Candy Bars</i>	<i>\$1.25 per item</i>

Beverages

<i>Assorted Soft Drinks</i>	<i>\$2.75 per bottle</i>
<i>V8 & Vitamin Vegetable Juices</i>	<i>\$3.75 per bottle</i>
<i>Lemonade, Flavored Teas</i>	<i>\$3.25 per bottle</i>
<i>Bottled Water</i>	<i>\$2.75 per bottle</i>
<i>Bottled Flavored Water</i>	<i>\$3.25 per bottle</i>
<i>Fruit Punch</i>	<i>\$31.50 per gallon</i>
<i>Coffee, Tea, Hot Chocolate, Decaffeinated Coffee</i>	<i>\$3.25 per person</i>
<i>Specialty Gourmet Teas</i>	<i>\$3.75 per person</i>
<i>Coffee, Tea, Hot Chocolate, Decaffeinated Coffee</i>	<i>\$36.75 per gallon</i>
<i>Specialty Gourmet Teas</i>	<i>\$36.75 per gallon</i>



Luncheon Buffets

All Luncheon Buffets Include:

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas

New York Deli

(Minimum 20 People)

Cream of Chicken Soup

Mixed Garden Greens

Balsamic Dressing, Ranch Dressing

Red Bliss Potato Salad

Marinated Artichoke Salad

Assortment of Sliced Deli Meats:

Cured Ham, Roast Beef,

Roasted Breast of Turkey, Pastrami

Displayed Domestic Cheeses

Pickles, Vine Ripened Tomatoes,

Romaine Leaves, Sliced Red Onions

Creamed Horseradish, Dijon Mustard, Mayonnaise

Selection of Sliced Breads, Kaiser Rolls

Dirty Chips, Blue Potato Chips

New York Style Cheesecake Squares

Whole Fruits

Freshly Baked Cookies

\$23.25 Per Person

Italian

(Minimum 50 People)

Minestrone Soup

Radicchio, Spinach Salad

Creamy Italian Dressing

Antipasto Salad

Marinated Tomatoes, Fresh Mozzarella

Eggplant Ravioli

Basil, Tomato Sauce

Italian Meatballs

Rosemary, Thyme and Capers

Grilled Breast of Chicken

Glazed with Fontina and Portabello

Penne Pasta, Rock Shrimp Alfredo

Garlic Bread Sticks

Crusted Rolls

Amaretto Cheesecake

Tiramisu

\$27.50 Per Person

**** Luncheon Buffets Prepared Below the Minimum Number of Guests Surcharged Additional \$4.00 Per Person***



Luncheon Buffets

All American

(Minimum 50 People)

Mixed Garden Greens

*Sliced Mushrooms, Alfalfa Sprouts,
Cherry Tomatoes, Shredded Carrots, Croutons,
Black Olives, Shredded Cheese
French, Ranch Dressing*

Grilled Angus Burger

American, Cheddar, or Swiss Cheese

Pulled Pork Barbecue

Mesquite-Grilled Breast of Chicken

Ripened Tomatoes

Sliced Red Onions, Lettuce Leaves, Pickles

HERSHEY®'s Chocolate Ketchup, Mayonnaise, Dijon Mustard, Ketchup

Whole Wheat Rolls, Kaiser Rolls

Apple Pie

HERSHEY®'s Chocolate Chip Cookies

Chocolate Fudge Brownies

Ice Cream Bars

\$25.25 Per Person

**** Luncheon Buffets Prepared Below the Minimum Number of Guests Surcharged Additional \$4.00 Per Person***



Luncheon Buffets

Oriental Express

(Minimum 50 People)

Thai Coconut and Chicken Soup

Mixed Greens, Crisp Cabbage

Sesame Citrus Dressing

Mirim Cucumber Salad

Shrimp and Glass Noodles Salad

Soya Marinated Vegetables

Rice Wine Vinaigrette

Stir-Fried Chicken with Cashew Nuts

Napa Slaw

Teriyaki Glazed Salmon

Tenderloin of Beef

Spicy Garlic Sauce

Mandarin Fried Rice

Steamed Chinese Beans, Hoison Sauce

Coconut Mango Rice Pudding

Star Anise, Asian Fruit Salad

\$29.50 Per Person

South of the Border

(Minimum 50 People)

Lettuce, Tomatoes, Onions, Corn

Tossed with Mexican Salsa

Spicy Mexican Bean Salad

Flash-Roasted Corn, Artichoke Salad

Chicken Fajita Bar, Cumin Shrimp Taco Bar

Warm Flour Tortillas, Crisp Taco Shells

Diced Tomatoes, Lettuce, Cheddar Cheese

Salsa, Guacamole, Sour Cream

Beef Tamales

Ranchero Sauce

Chicken Mole

HERSHEY®'s Chocolate

Cilantro Rice

Refried Beans

Caramel Flan

Coconut Cream Cake

Rum-Laced Fruit Salad

\$26.25 Per Person

** Luncheon Buffets Prepared Below the Minimum Number of Guests Surcharged Additional \$4.00 Per Person*



Luncheon Buffets

The Homestead

(Minimum 50 People)

Soup of the Day

Medley of Seasonal Greens

*Grape Tomatoes, Sliced Cucumbers, Ripe Olives,
Herb Croutons, Cheddar Cheese, Bacon Bits
French, Ranch Dressing*

Marinated Mushroom Salad

Fresh Sliced Seasonal Fruits

Roast Sliced Sirloin of Beef

Peppercorn Sauce

Oven Roasted Breast of Chicken Cranberry

Shallot Sauce

Bronzed Snapper, Caramelized Fennel

Lemon Butter Sauce

Sour Cream and Chive-Whipped Potatoes

Vegetable Medley

Bakery Fresh Rolls, Butter

Chocolate Cake with Rum Sauce

Key Lime Pie

Pecan Tartlets

\$30.50 Per Person

** Luncheon Buffets Prepared Below the Minimum Number of Guests Surcharged Additional \$4.00 Per Person*



Served Luncheons

Served Luncheons Include:

***Selection of Soup or Salad, Entrée, Dessert
Chef's Selection of Seasonal Accompaniments
Bakery Fresh Rolls, Butter
Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas***

~ Soups ~

***Potato Leek Soup
White Truffle Oil Drizzle***

***Lancaster Ham, White Bean Soup
Snipped Chives***

***Five-Onion Bisque
Savory Caramelized Onions, Laced with Sherry***

~ Salads ~

***Buffalo Mozzarella
Red, Yellow Tomatoes
Extra Virgin Olive Oil, Balsamic Drizzle***

***Caesar Salad
Roasted Red Peppers, Black Olives, Parmesan Cheese, Herb Croutons
Creamy Caesar Dressing***

***Fresh Mixed Greens
Tomatoes, Cucumbers, Shredded Carrots
French, Ranch Dressing***

***Field Greens, Cocoa Toasted Cashews, Blue Cheese, Raspberries
Chocolate Balsamic Vinaigrette***



Luncheon Entrées

Grilled Marinated Teriyaki Sirloin Steak (12 oz.)

Roasted Shallots, Sesame Sauce

\$29.50 Per Person

Char-Grilled Sirloin Strip

Mushroom Herb Sauce

\$23.25 Per Person

Honey Balsamic-Roasted Pork Loin

Dijon Demi Glace

\$21.00 Per Person

Chicken Florentine

Sun Dried Tomato Cream

\$21.00 Per Person

Chili Cumin-Rubbed Chicken

Mango, Tomato Salsa

\$20.00 Per Person

Toffee-Crusted Breast of Chicken

Green Peppercorn Peach Sauce

\$22.00 Per Person

Herb-Bathed Breast of Chicken

Creamed Leeks

\$19.50 Per Person

Horseradish-Crusted Atlantic Salmon

HERSHEY®'S White Chocolate Curry Sauce

\$24.25 Per Person

Cocoa Chili-Crusted Snapper

Lemon Chive Butter Sauce

\$25.75 Per Person

Seared Grouper

Lobster Ginger Sauce

\$25.75 Per Person

Jumbo Lump Crab Cakes

Sweet-Savory, Maryland Style

\$27.50 Per Person

** Meals with More Than One Entrée Subject to Surcharges of \$2.00 per Person for 2 Choices and \$4.00 per Person for 3 Choices.*



Luncheon Desserts

Selection of One:

HERSHEY®'s Chocolate Cream Tart

HERSHEY®'s Chocolate Mousse

HERSHEY®'s Chocolate Cake

Reese®'s Peanut Butter Pie

Classic Cheesecake

Berry Sauce

Rustic Apple Tart

HERSHEY®'s Caramel Sauce



Luncheon Entrée Salads

Luncheon Entrée Salads are Served with:

Soup of the Day

Bakery Fresh Rolls, Butter

Selection of Dessert

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas

Seared Rare Tuna Salad Nicoise

Bibb Lettuce, Marinated Olives, Roma Tomatoes,

Petit Green Beans, Cucumbers, Red Onions

Lemon Oregano Dressing

\$20.50 Per Person

Crabmeat Caesar Salad

Romaine Lettuce, Herb Croutons, Shaved Prosciutto,

Parmesan Cheese, Grape Tomatoes

Creamy Parmesan Dressing

\$23.25 Per Person

Grilled Chicken or Shrimp Cobb Salad

Romaine Lettuce, Crumbled Blue Cheese, Diced Bacon,

Diced Tomatoes, Hard Cooked Egg

Creamy Ranch Dressing

Chicken \$17.00 Per Person, Shrimp \$19.00 Per Person

Fresh Fruit Plate

Assortment of Fresh Sliced Fruits, Berries

Honey Yogurt Dip

Sliced Zucchini Bread

\$15.75 Per Person



Luncheon Sandwiches

(Maximum 250 People)

Luncheon Sandwiches Include:

Selection of Soup and Dessert

Sweet Potato Chips

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas

Thinly Sliced Roast Beef

Muenster Cheese, Caramelized Onions on a Split Top Roll

Red Skin Potato Salad

\$19.50 Per Person

Pesto Seared Chicken Breast

Lettuce, Tomato, Red Onion, Basil Mayonnaise on Focaccia Bread

Italian Style Pasta Salad

\$17.50 Per Person

Muffalata Wrap

Capicola Ham, Genoa Salami, Mortadella, Provolone Cheese,

Romaine Lettuce, Red Onion, Tomato, Olives

Italian Style Pasta Salad

\$18.00 Per Person

Turkey Wrap

Roasted Breast of Turkey, Romaine Lettuce, Tomato, Red Onion,

Muenster Cheese, Horseradish Spread

Red Skin Potato Salad

\$17.00 Per Person

Yellow Fin Tuna Club Sandwich

Apple Smoked Bacon, Grilled Red Peppers, Lemon Aioli

Napa Cabbage Slaw

\$19.00 Per Person



Boxed Lunches

Boxed Lunches Include:

***Whole Fruit, Sweet Potato Chips, Deli Salad, Cookie, Condiments
Soft Drink or Bottled Water***

Roasted Breast of Turkey, Provolone

*Whole Grain Bread
\$18.00 Per Person*

Honey Glazed Ham, Swiss

*Ciabatta Bread
\$18.00 Per Person*

Roast Beef, Cheddar

*Onion Roll
\$18.00 Per Person*

Spring Water Tuna Salad, Smoked Cheddar

*Rosemary Bread
\$17.00 Per Person*

Mediterranean Grilled Vegetable

*Sun Dried Tomato Wrap
\$16.50 Per Person*



Served Dinners

All Dinner Menus Include Three Courses:

*Selection of Soup or Salad, Entrée, Dessert
Chef's Selection of Seasonal Accompaniments
Bakery Fresh Rolls, Butter*

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas

~
An Appetizer Course is Available to Enhance Your Dining Experience . . .
~

Appetizers

HERSHEY®'s Cocoa Chili Crusted Petit Lamb Chops

*Kiln Dried Cherry Sauce
Micro Greens*

\$13.75 Per Person

Jumbo Shrimp Cocktail

*Cocktail Sauce, Lemon
Micro Greens*

\$11.75 Per Person

HERSHEY®'s Cocoa Seared Diver Scallop

*Braised Fennel
Vanilla-Scented Beurre Blanc*

\$13.75 Per Person

Wild Mushroom Ravioli

*Spinach
Goat Cheese Alfredo Sauce*

\$11.75 Per Person

Pan Seared Jumbo Lump Crab Cake

*Mirliton Slaw
Smoked Tomato Sauce*

\$13.75 Per Person



Served Dinners

~ Soups ~

Lobster Bisque
Chive Sour Cream

Five-Onion Bisque

Puree of Wild Mushroom Bisque

Corn, Crab Chowder

Roasted Chicken Tortilla

~ Salads ~

Caesar Salad

Roasted Red Peppers, Black Olives, Parmesan Cheese
Herb Croutons, Creamy Caesar Dressing

Spinach, Radicchio Leaves

Goat Cheese, Pecans, Mandarin Oranges
Raspberry Vinaigrette

Fresh Mixed Greens

Tomatoes, Cucumbers, Shredded Carrots
French, Ranch Dressing

Field Greens, Cocoa Toasted Cashews, Blue Cheese, Raspberries
Chocolate Balsamic Vinaigrette



Served Dinners

Beef Entrées

**Broiled New York
Strip Steak**
Pinot Noir Sauce
\$45.00 Per Person

Seared Tenderloin of Beef
Red Wine Sauce
\$48.00 Per Person

Seared Rib Eye Steak
Ancho Chili Chocolate
Demi Glace
\$36.00 Per Person

Seafood Entrées

Jumbo Lump Crab Cakes
Sweet-Savory
Maryland Style
\$41.50 Per Person

**Porcini Mushroom
Crusted Salmon**
Lemon Thyme Beurre Blanc
\$34.00 Per Person

Fennel Spiced Halibut
Saffron Vanilla Sauce
\$31.00 Per Person

Chicken Entrées

Breast of Chicken Oscar
Breast of Chicken
Lump Crabmeat, Asparagus
Hollandaise Sauce
\$34.00 Per Person

Merlot Breast of Chicken
Vidalia Onion Compote
Merlot Basil Sauce
\$29.50 Per Person

**HERSHEY®'s Cocoa Chili
Crusted Breast of Chicken**
Citrus Avocado Salsa
\$28.50 Per Person

Chicken Tuscany
Breast of Chicken
Sun Dried Tomatoes, Smoked Mozzarella
Marsala Sauce
\$30.50 Per Person

Veal and Pork Entrées

Grilled Veal Chop
Cognac Morel Mushroom Sauce
\$44.00 Per Person

Roasted Loin of Bone-in Pork
Apple Brandy Sauce
\$30.50 Per Person

** Meals with More Than One Entrée Subject to Surcharges of \$2.00 per Person for 2 Choices and \$4.00 per Person for 3 Choices.*



Served Dinners

Duet Plates

Seared Medallion of Beef, Jumbo Lump Crab Cake

Port Wine Essence

\$50.00 Per Person

Seared Medallion of Beef, Scallop

Bercy Sauce

\$46.00 Per Person

Tournedos of Beef, Grilled Chicken

Cognac Morel Sauce

\$50.00 Per Person

Seared Medallion of Beef, Herb Basted Jumbo Shrimp

Coconut Leek Sauce

\$44.00 Per Person

Roasted Sliced Tenderloin of Beef, Oven Roasted Lobster Tail

Market Price

Desserts

HERSHEY®'s Hugs and Kisses Cake

HERSHEY®'s White Chocolate Cheesecake

HERSHEY®'s Dutch Chocolate Cheesecake

Vanilla Bourbon

Tahitian Vanilla Bean Mousse, Layered Sponge, Vanilla Syrup

Lined with Almond Sponge

The Pyramid

Rich Chocolate Mousse, Raspberry Coulis

Pure Chocolate Coverture

The Dome

Chocolate Sabayon, Chocolate Dacquoise

Raspberry Coulis, Shortbread Base

Apple Tart

HERSHEY®'s Caramel Sauce



Dinner Buffets

(Minimum 100 Guests)

Dinner Buffets Include:

Bakery Fresh Rolls, Butter

Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas

La Dolce Vita

(The Sweet Life)

Italian Blend Greens

French, Ranch Dressing

Tomato, Mozzarella Salad

Marinated Pasta Salad

Grilled Vegetable Platter

Pesto Crusted Chicken Breast

Roasted Loin of Beef

Marsala Mushroom Ragout

Medallions of Bass

Mozzarella Herb Crust

Rock Shrimp Rigatoni

Garlic, Tomatoes, Capers

Cheese Ravioli Au Gratin

Plum Tomato, Fresh Basil Sauce

Gorgonzola Polenta

Broccoli Rabe, Pine Nuts

Rosemary Focaccia

Olive Baguette

Italian Cannolis

Amaretto Cheesecake

Tiramisu

\$44.00 Per Person

Great American

Manhattan Clam Chowder

California Greens

French, Ranch Dressing

Three Bean Salad

Pasta Salad

Marinated Vegetable Salad

Oven Roasted Top Round of Beef

Au Jus, Horseradish

Chef Attendant Included

Mesquite-Grilled Breast of Chicken

Seared Atlantic Salmon

Lemon Caper Sauce

Au Gratin Potatoes

Seasonal Vegetables

HERSHEY®'s Chocolate Cake

Carrot Cake

Apple Pie

Vanilla Scented Fruit Salad

\$41.50 Per Person

** Dinner Buffets Prepared Below the Minimum Number of Guests Surcharged Additional \$8.00 Per Person*



Dinner Buffets

Pennsylvania Dutch

(Minimum 100 People)

Chicken Rival Soup

Field Greens

Roasted Apples, Toasted Walnuts, Goat Cheese

Apple Cider Vinaigrette

Lancaster County Chow Chow

Freshly Sliced Seasonal Fruits

Amish Macaroni Salad

Mustard Potato Salad

Savory Herbed Chicken Breast

Caramelized Onion Compote

Sautéed Local Trout

Almonds, Grapes, Fresh Herbs

Roasted Pork Loin

Honey Ginger Sauce

Buttered Egg Noodles

Creamed Turnips

Seasonal Vegetables, Herb Butter

Buttermilk Biscuits, Apple Butter

Apple Pie

Reese's® Peanut Butter Pie

Shoo-fly Pie

Fruit Cobbler

\$40.50 Per Person

** Dinner Buffets Prepared Below the Minimum Number of Guests Surcharged Additional \$8.00 Per Person*



Dinner Buffets

Chocolate Avenue Grill

(Minimum 75 People)

Corn, Crab Chowder

Caesar Salad

*Romaine Leaves, Roasted Red Peppers,
Black Olives, Parmesan Cheese
Herb Croutons, Caesar Dressing*

Cheese Tortellini Salad

Sun Dried Tomatoes

Tomato, Feta Salad

Grilled New York Strip Steak

Herb Butter

Grilled Marinated Chicken Breast

Chardonnay

Melon Salsa

Roasted Snapper

Braised Greens, Pernod Butter Sauce

Roasted New Potatoes

Grilled Seasonal Vegetables

HERSHEY®'s Chocolate Cake

Reese®'s Peanut Butter Pie

HERSHEY®'s Chocolate Mousse

Served in Chocolate Cup

Cherry Pie

\$54.50 Per Person

Tailgater Barbecue

(Minimum 100 People)

Fresh Garden Greens

Colorful Toppings

French, Ranch Dressing

Cole Slaw

Tomato Cucumber Salad

Marinated Mushrooms

Barbecued Baby Back Ribs

Mesquite Grilled Breast of Chicken

Grilled Hamburgers

Hot Dogs

Veggie Burgers

Boston Baked Beans

Macaroni and Cheese

Rosemary Roasted Potatoes

Corn on the Cob

Corn Muffins

Sliced Watermelon

Freshly Baked Cookies

Chocolate Fudge Brownies

\$47.00 Per Person

Attendant Recommended

\$100.00 Per Hour

** Dinner Buffets Prepared Below the Minimum Number of Guests Surcharged Additional \$8.00 Per Person*



Reception

HERSHEY® Lodge Recommends 8 to 10 Pieces Per Person Per Hour
Hors d'oeuvres May be Butler Passed at an Additional \$25.00 Per Server Per Hour

Hot Hors d'oeuvres

Spanikopita
Phyllo Triangles
Spinach, Feta Cheese
\$235.00 Per 100 Pieces

Pork Pot Stickers
Lemon Soy Sauce
\$265.00 Per 100 Pieces

Seared Scallops Wrapped in Bacon
Plum Dipping Sauce
\$340.00 Per 100 Pieces

Crab Stuffed Mushrooms
Lump Crab Filling
\$395.00 Per 100 Pieces

Vegetable Spring Roll
Spicy Mustard Dip
\$235.00 Per 100 Pieces

Tempura Shrimp
Lightly Fried, Cocktail Sauce
\$370.00 Per 100 Pieces

Parmesan Artichoke Hearts
Gorgonzola Cheese
\$265.00 Per 100 Pieces

Mini Maryland Style Crab Cake
Italian Tartar Sauce
\$415.00 Per 100 Pieces

Petite Lamb Chops
Apple Chutney
\$415.00 Per 100 Pieces

Mini Chicken Wellingtons
Delicate Blend of Chicken and
Mushroom Duxelle Wrapped in Puff Pastry
\$265.00 Per 100 Pieces

Thai Peanut Chicken Satay
Marinated in Blend of Peanuts, Thai Spices
\$235.00 Per 100 Pieces

Italian Sausage Calzone
Hot Italian Sausage, Mozzarella, Pizza Sauce,
Red Peppers, Green Peppers, Onions,
Breadcrumbs
\$265.00 Per 100 Pieces

Kalamata Olive, Artichoke Tart
Tart Shell with a Mixture of Olives,
Artichokes, Goat Cheese
\$265.00 Per 100 Pieces

Beef Empanada
Shredded Beef, Cheddar Cheese,
Jalapeños, Spices
\$265.00 Per 100 Pieces

Chicken Fajita
Marinated Chicken
Peppers, Onions, Monterey Jack Cheese
Flour Tortilla
\$265.00 Per 100 Pieces

Toasted Sesame Chicken Tenders
Hoisin Barbecue Sauce
\$265.00 Per 100 Pieces



Reception

HERSHEY® Lodge Recommends 8 to 10 Pieces Per Person Per Hour
Hors d' oeuvres May be Butler Passed at an Additional \$25.00 Per Server Per Hour

Cold Hors d' oeuvres

Cauliflower Mousse
Rye Bread
\$205.00 Per 100 Pieces

Santa Fe Chicken
Tortilla Chip
\$235.00 Per 100 Pieces

Smoked Salmon, Cream Cheese
Pumpernickel
\$265.00 Per 100 Pieces

Cajun Tenderloin
Creole Aioli
\$265.00 Per 100 Pieces

Belgian Endive
Stuffed with Crab Mousse
\$265.00 Per 100 Pieces

Seared Rare Tuna
Wonton Chip, Wasabi Dressing
\$265.00 Per 100 Pieces

Herbed Goat Cheese, Sliced Fig
Garlic Pita Chip
\$205.00 Per 100 Pieces

Antipasto Roll
Pesto Parmesan Crouton
\$235.00 Per 100 Pieces

Fresh Melon, Wrapped in Prosciutto
\$235.00 Per 100 Pieces

Hors d'oeuvres Displays

Fresh Cut Vegetable Crudités
Creamy Ranch, Onion Dip
\$210.00 Per Display

Sliced Fresh Harvest Seasonal Fruits
Honey Lemon Yogurt Sauce
\$235.00 Per Display

Imported, Domestic Cheese
Sliced Bread, Crackers, Mustard Dip
\$265.00 Per Display

**Lancaster County Cheese,
Smoked Meats**
Rustic Bread, Crackers, Pretzel Sticks
\$265.00 Per Display

Tuscan Antipasti
Selection of Cured Meats, Aged Provolone,
Marinated Grilled Vegetables,
Sun Dried Tomato Focaccia Bread
\$310.00 Per Display

Smoked Seafood
Smoked Salmon, Scallops, Trout,
Lemon Wedges, Cocktail Sauce,
Lemon Aioli, Cocktail Bread
\$365.00 Per Display



Action Stations

** Attendant Required Per Station at \$100.00 Per Hour*

** Shrimp Scampi Station*

*Garlic, White Wine, Lemon,
Tomatoes, Spinach
\$13.50 Per Person*

** Pasta Station*

*Cheese Tortellini, Penne, Mushroom-Filled Pastas
Pesto, Alfredo, or Tomato Sauce
Grilled Chicken, Tomatoes,
Fresh Herbs, Parmesan Cheese
\$11.00 Per Person*

HERSHEY®'s Chocolate Sensation Station Chocolate Fountain

*Angel Food Cake, Pound Cake, Fresh Fruits,
Marshmallows, Pretzel Sticks
\$10.50 Per Person*

Gourmet Dessert and Coffee Station

*Assortment of Classic Finger Desserts, Tiramisu,
Rum Cake, Chocolate Decadence,
Mini Italian Pastry, Truffles and Petit Fours
Coffee, International Specialty Teas, Shaved Chocolate,
Orange Rind, Chocolate Covered Espresso Beans,
Cinnamon Sugar, Whipped Cream, Toasted Almond and
Chocolate Peppermint Sticks
\$18.00 Per Person*

** Cosmopolitan Bar*

*Yukon Gold Mashed Potatoes
Served "Martini Style"*

Condiments to Include:

*Smoked Bacon, Snipped Chives, Balsamic Onion
Marmalade, Roasted Garlic Purée, Sour Cream,
Grated Parmesan Cheese, Cheddar Cheese,
Crumbled Feta Cheese
\$10.95 Per Person*

** Stir-Fry Station*

*Chicken and Shrimp Stir-Fry
Crisp Vegetables, Garlic, Ginger, Stir-Fry Sauce
Steamed White Rice
\$14.95 Per Person*

** Caesar Salad Station*

*Romaine Leaves, Roasted Red Peppers,
Black Olives, Parmesan Cheese
Herb Croutons, Caesar Dressing
\$6.25 Per Person*

Seafood Bar

Cocktail Sauce, Lemon Wedges, Tabasco Sauce

<i>Blue Point Oysters</i>	<i>\$3.50 Per Piece</i>
<i>Little Neck Clams</i>	<i>\$3.50 Per Piece</i>
<i>Snow Crab Claws</i>	<i>\$4.25 Per Piece</i>
<i>Gulf Shrimp</i>	<i>\$4.25 Per Piece</i>



Carving Stations

Carving Attendant Fee at \$100.00 per Hour Per Chef

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All Carving Stations Served with Silver Dollar Rolls

Honey Glazed Ham

Dijon Mayonnaise

Serves 30

\$175.00 Per Item

Black Pepper Crusted Tenderloin of Beef

Horseradish, Dijon Mustard

Serves 20

\$295.00 Per Item

Whole Roasted Turkey

Cranberry Relish, Herb Mayonnaise

Serves 25

\$175.00 Per Item

Honey Balsamic Seared Pork Loin

Grilled Mushroom Mayonnaise

Serves 25

\$240.00 Per Item

Garlic Rosemary Crusted Leg of Lamb

Mango Chutney

Serves 25

\$250.00 Per Item

Garlic Seared Roasted Sirloin of Beef

Horseradish, Dijon Mustard

Serves 25

\$325.00 Per Item

Slow Roasted Steamship of Beef

Garlic, Herbs Au Jus

Creamed Horseradish

Serves 175

\$725.00 Per Item



Dry Snacks and Dips

Local Potato Chips

\$8.00 Per Pound

Salted Mixed Nuts

\$16.50 Per Pound

Blue Cheese Dip

\$6.50 Per Pint

Salted Pretzels

\$8.00 Per Pound

Snack Mix

\$16.00 Per Pound

Chesapeake Crab Dip

\$9.50 Per Pint

Tortilla Chips

\$8.00 Per Pound

Garlic Herb Dip

\$6.50 Per Pint

*Roasted Onion,
Sour Cream Dip*

\$6.50 Per Pint

Tomato Cilantro Salsa

\$6.50 Per Pint

All Dips Include Crackers, Sliced French Bread



Cash Bars

Priced Per Drink

Domestic Beer

\$4.50

Imported Beer

\$5.00

Micro/Premium Domestic Beer

\$5.00

House Wine by the Glass

\$6.00

Cordials

\$6.50

Single Liquor Drinks

House \$5.00

Name \$6.00

Prestige \$7.00

Double Liquor Drinks

House \$8.00

Name \$9.00

Prestige \$10.00

Hosted Bars, Ticket Bars

Priced Per Drink

Domestic Beer

\$4.50

House Wines by the Glass

\$6.00

Micro/Premium Domestic Beer

\$5.00

Domestic Beer 1/2 Keg

\$225.00

Imported Beer

\$5.00

Micro/Imported Beer 1/2 Keg

\$260.00

Single Liquor Drinks

House \$5.00

Name \$6.00

Prestige \$8.00

Double Liquor Drinks

House \$8.00

Name \$9.00

Prestige \$10.00

***A Charge of \$50.00 Per Bartender Per Hour Will be Levied
Unless Sales of \$250.00 per Bartender per Hour are Attained.***

All Ticket Bars Charged on a Per Drink Basis



Hourly Host Bars
Priced Per Person, Per Hour

<u>First Hour</u>	<u>Second Hour</u>	<u>Additional Hours</u>
<i>House</i> \$11.00	<i>House</i> \$8.00	<i>House</i> \$7.00
<i>Name</i> \$12.00	<i>Name</i> \$10.00	<i>Name</i> \$8.00
<i>Prestige</i> \$13.00	<i>Prestige</i> \$11.00	<i>Prestige</i> \$9.00
<i>Cordial</i> \$14.00	<i>Cordial</i> \$12.00	<i>Cordial</i> \$10.00

Tablesides Cordial Service is Available. (Maximum of 150 guests)

A Charge of \$50.00 Per Bartender Per Hour Will be Levied Unless Sales of \$250.00 per Bartender per Hour are Attained.

Offsite Catering

*Bartender Charges Per Hour
 (Minimum of 4 Hours)
 \$50.00 Per Hour*

Hospitality Suites

*Bartender Charges Per Hour
 \$25.00 Per Hour*

Liquors

Per Bottle:

<i>House</i> \$85.00	<i>Prestige</i> \$105.00
<i>Name</i> \$95.00	<i>Cordial</i> \$115.00



HERSHEY® Lodge Wine List

Our Beverage Manager is Available to Assist you with Selecting the Appropriate Wines to Complement Your Dining Experience.

White Wines

<i>Covey Run Riesling</i>	\$30.00	<i>Sterling VC Chardonnay</i>	\$40.00
<i>Ancora Pinot Grigio</i>	\$30.00	<i>Cypress Chardonnay</i>	\$30.00
<i>Vermonte Sauvignon Blanc</i>	\$27.00	<i>Pepi Chardonnay</i>	\$30.00
<i>Coastal Vintners Chardonnay</i>	\$25.00	<i>Stonehaven Chardonnay</i>	\$30.00
<i>Jeckel Chardonnay</i>	\$40.00		

Blush Wines

<i>Woodbridge White Zinfandel</i>	\$25.00
<i>Beringer White Zinfandel</i>	\$25.00

Red Wines

<i>Mark West Pinot Noir</i>	\$33.00	<i>Sterling VC Merlot</i>	\$40.00
<i>Stonehaven Shiraz</i>	\$30.00	<i>Sterling VC Cabernet</i>	\$35.00
<i>Woodbridge Merlot</i>	\$25.00	<i>Cypress Cabernet</i>	\$30.00
<i>Woodbridge Cabernet Sauvignon</i>	\$25.00	<i>Pepi Merlot</i>	\$30.00
<i>Coastal Vintners Cabernet Sauvignon</i>	\$25.00	<i>Coastal Vintners Merlot</i>	\$25.00

Sparkling Wines

<i>Charles de Fere</i>	\$25.00
<i>Martini & Rossi Asti Spumanti</i>	\$40.00
<i>Korbel Brut</i>	\$40.00
<i>Banfi Rosa Regale</i>	\$60.00

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



Specialty Punches

All Punches Priced Per Gallon and Serve 20 Guests

Amaretto Sweet-Sour Punch

Amaretto, Midori Melon Liqueur, Pineapple Juice, Sweet-Sour Mix
\$65.00 per gallon

Fruity Fuzzy Navel Punch

Peach Schnapps, Vodka, Orange Juice, Strawberry Daiquiri Mix
\$65.00 per gallon

Pina Colada Punch

Light Rum, Pineapple Juice, Crème of Coconut, Fresh Cream.
\$65.00 per gallon

Florida Sunshine Punch

Orange Vodka, Orange Liqueur, Pineapple Juice, Orange Juice, Club Soda
\$75.00 per gallon

Red Velvet Punch

Southern Comfort, Sloe Gin, Cranberry Juice, Orange Juice, Club Soda
\$65.00 per gallon

Champagne Punch

Champagne, Peach Schnapps, Sierra Mist, Club Soda
\$65.00 per gallon

Sangria Punch

Red Wine, Brandy, Club Soda, Fresh Cut Mint
\$65.00 per gallon

Tropical Fruit Punch

(Non-alcoholic)
\$30.00 per gallon

Sherbet Punch

(Non-alcoholic)
\$35.00 per gallon



Specialty Beverage Services

*All Services Can be Ordered for Individual Events or as
an Enhancement to a Cash or Open Bar*

Martini Ice Bar

*A Bar Featuring Flavored Vodkas, Premium Gins
Poured Through a Custom Ice Sculpture*

***Priced on Consumption
Ice Sculpture \$450.00***

Bloody Mary Bar

*"Customize Your Own"
Array of Appropriate Condiments*

Priced on Consumption.

Coffee, Cordials Bar

*Freshly Brewed Coffee, Decaffeinated Coffee, Flavored Coffee, International Teas
Shaved Chocolate, Dried Orange Rind, Chocolate Covered Coffee Beans,
Cinnamon Sugar, Whipped Cream, Torani Syrups,
Almond, Chocolate Peppermint Stirrs
Featuring a Wide Array of Specialty Cordials*

Priced on Consumption.

Cuba Libre Rum Bar

*Flavored Rums, Tropical Juices, Mojitos all Come Together
to Offer Your Guests a Memorable Evening.*

Priced on Consumption.



Beverage Educational Services

*Events to Take Place in a Classroom Setting
(These Services May Not Be Added to a Host or Cash Bar)*

Minimum 10 Guests, Maximum 50 Guests

Wine Tasting Class

*Enjoy a Tasting Class in Which the Wonderful world of Wine is Explored.
The Class Includes a Variety of Five Special Wines to Sample, Cold Canapes,
Educational Materials and a Professional Instructor.*

\$28.00 per Person

Beer Tasting Class

*Enjoy A Beer Tasting Class Featuring Troegs Brewing. Troegs Beer is Produced in
Harrisburg, Pennsylvania. The Class Includes a Selection of Five Different
Beers to Sample, Appropriate Snack Items, Educational Materials,
and a Professional Instructor.*

\$27.00 per Person

Wine and Chocolate

Flight of Five Wines Paired with Five HERSHEY®'S Candies.

\$25.00 per Person

Beer and Chocolate

Flight of Five Beers Paired with Five HERSHEY®'S Candies.

\$25.00 per Person

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