



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*



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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 Fruit
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, 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

Blue Point Oysters **\$3.50 Per Piece**

Little Neck Clams **\$3.50 Per Piece**

Snow Crab Claws **\$4.25 Per Piece**

Gulf Shrimp **\$4.25 Per Piece**



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 Inclusive of 20% Gratuity

Domestic Beer

\$5.50

Imported Beer

\$6.00

Micro/Premium Domestic Beer

\$6.00

Wine by the Glass

\$7.25

Martinis

\$9.50

Soft Drinks / Bottled Water

\$3.00

Single Liquor Drinks

Name \$7.25

Prestige \$8.00

Double Liquor Drinks

Name \$14.50

Prestige \$16.00

Hosted Bars, Ticket Bars

Priced Per Drink

Domestic Beer

\$4.50

House Wines by the Glass

\$6.25

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

Name \$6.00

Prestige \$7.00

Double Liquor Drinks

Name \$11.00

Prestige \$13.00

***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>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:



Name
\$95.00

Prestige
\$105.00

Cordial
\$115.00

HERSHEY® Lodge Wine List

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

Tier 1

<i>Cabernet Sauvignon</i> Crane Lake	<i>Chardonnay</i> Coastal Vines
<i>Merlot</i> Fox Brook	<i>White Zinfandel</i> Salmon Creek

Hosted Bar Prices

Glass: \$6.25
Bottle: \$21.00

Cash Bar Prices

Glass: \$7.25
Bottle: \$25.50

Tier 2

<i>Cabernet Sauvignon</i> Parducci	<i>Chardonnay</i> Jacob's Creek
<i>Merlot</i> Concannon	<i>Pinot Grigio</i> Belmondo
<i>Pinot Noir</i> Bad Dog	<i>Shiraz</i> Jacob's Creek

Hosted Bar Prices

Glass: \$9.00
Bottle: \$27.00

Cash Bar Prices

Glass: \$10.75
Bottle: \$32.40



Sparkling Wine

Domaine Ste. Michelle

Hosted Bar Prices

Glass: \$9.00
Bottle: \$27.00

Cash Bar Prices

Glass: \$10.75
Bottle: \$32.40

*Advanced Notice will be Required in Order to Ensure Availability.
All Wines Subject to Availability.
For Wines Not Listed, Please Speak to your CSM in regards to Price and Policy.*

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*

*All Prices Subject to 20% Service Charge. Cash Bar Price Inclusive of 20% Service Charge.
Menu and pricing subject to change*



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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