

Coffee Breaks



Menu Pricing



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- Patron agrees to advise *The Hotel Hershey*® 72 hours (3 business days) prior to the function of definite number in attendance, representing guaranteed minimum.
- *The Hotel Hershey* agrees to provide service or accommodations of 5% over minimum guarantee.
- Coffee Break and Continental Breakfast prices represent food and beverage for one (1) hour time period.
- Per Person Food Stations and Buffets represent food for a maximum of two (2) hours and cannot be broken down for any part under two (2) hours.
- All prices are subject to change.



Entrée Service



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Alcohol Service



- Open or Cash Bars: A service charge of \$25 per bartender will apply if sales of \$300 per hour are not attained.
- *The Hotel Hershey* reserves the right to exclude any and all objectionable persons from the function, or *The Hotel Hershey* premises, without liability.



 **Signature Breaks** **The Lancaster County**

Brownies and Blondies

Whoopie Pies

Soft Pretzels, Mustard

Buttered Popcorn

Individual Bottled *Hotel Hershey* Spa Water

Bottled Root Beer, Birch Beer,

Freshly Brewed Coffees, Hot Chocolate, and *The Hotel Hershey* Fine Tea Selection

\$10

The Fresh Veggie Break

Assorted Vegetable Juices

A Selection of Granola and Energy Bars

Vegetable Crudités, Low Fat Dip

Cucumber Coins, Sour Cream and Chive Dip

Individual Bottled *Hotel Hershey* Spa Water

Freshly Brewed Coffees, Hot Chocolate, and *The Hotel Hershey* Fine Tea Selection

\$12

The Hersheypark® Break

Peanuts, Popcorn, Cracker Jacks

Mini Corn Dogs, Yellow Mustard

Hot Dog Sliders

Tortilla Chips, Guacamole, Salsa

Lemonade, Iced Tea,

Assorted Soft Drinks,

Individual Bottled *Hotel Hershey* Spa Water

\$15

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It's Hershey, It Must Be Chocolate

Mini Chocolate Cream Pies, Chocolate Fudge Brownies

Chocolate Cup Cakes, Chocolate Chip Cookies

Warm Chocolate Fondue, Seasonal Fresh Fruit

Chocolate Milk

Freshly Brewed Coffee, Hot Chocolate, and *The Hotel Hershey* Fine Tea Selection

\$15

The Ice Creamery

(A Minimum of 20 Guests)

Vanilla and Chocolate Ice Cream

Crushed *Hershey's* Miniature Candy Bars, *Hershey's* Chocolate Chips

Diced *York Peppermint Patties*®, *Reese's*® *Pieces*

Honey Roasted Nuts, Whipped Cream, Cherries, Sprinkles

Warm Chocolate Fondue, Seasonal Fruits

Lemonade, Iced Tea,

Assorted Soft Drinks

\$16

The Spa Break

Assorted Vegetable Juices

Whole Fresh Fruits, Individual Fruit Yogurts

A Variety of Granola and Power Bars

Assorted Power Drinks

Individual Bottled *Hotel Hershey* Spa Water

The Hotel Hershey Fine Tea Selection

\$9

The Sweets Cupcake Break

A Selection of Classic Cupcakes from *The Hotel Hershey*

Toppings: *Reese's*® *Pieces*, *Twizzlers*®, *Reese's*® *Peanut Butter Cups*, *Hershey's*® *Kisses*®,
Kit Kat® Bars, and *York Peppermint Patties*®

2% Milk, Chocolate Milk,

Freshly Brewed Coffee, Hot Chocolate, and *The Hotel Hershey* Fine Tea Selection

\$16

Beverage Breaks

Coffee Break 1

Freshly Brewed Coffee, *The Hotel Hershey* Fine Tea Selection,
Hot Chocolate

\$4.25

Coffee Break 2

Individual Bottled Juices, Orange, Apple, Grapefruit and V8
Freshly Brewed Coffee, *The Hotel Hershey* Fine Tea Selection,
and Hot Chocolate

\$5.50

Coffee Break 3

Individual Bottled *Hotel Hershey* Signature Spa Water
Assorted Soft Drinks
Freshly Brewed Coffee, *The Hotel Hershey* Fine Tea Selection,
and Hot Chocolate

\$5.50

Morning Hugs and Kisses

Individual Bottled *Hotel Hershey* Signature Spa Water
Assorted Bottled Juices

Freshly Brewed Coffee, *The Hotel Hershey* Fine Tea Selection,
and Hot Chocolate

Selection of Assorted Pastries, Muffins and Breakfast Breads
\$7

Afternoon Hugs and Kisses

Individual Bottled *Hotel Hershey* Signature Spa Water
Assorted Soft Drinks

Freshly Brewed Coffee, *The Hotel Hershey* Fine Tea Selection,
and Hot Chocolate

Selection of Cookies ~ Chocolate Chip, Oatmeal Raisin, and Peanut Butter
Chocolate Chip Fudge Brownies and Peanut Butter Chip Blondies
\$7

Nighttime Hugs and Kisses

Selection of Cookies ~ Chocolate Chip, Oatmeal Raisin,
and Peanut Butter

White and Chocolate Milk
\$7

A La Carte Beverages

- Assorted Soft Drinks - \$3 each, on consumption
- Plain, Sparkling, and Flavored Bottled Waters - \$3 each, on consumption
- Assorted Snapple Drink - \$3 each, on consumption
- Individual Bottled Juices - \$3 each, on consumption
- Seasonal Smoothies and Power Drinks - \$4 each, on consumption
- Bottled Coffee Drinks - \$4 each, on consumption

A La Carte Break Additions

- Soft Pretzels German Style with Deli Mustard - \$24 per dozen
- Fresh Seasonal Fruit Skewers with Warm Chocolate Sauce - \$4 per person
- Mixed Nuts - \$15 per pound
- Assorted Popcorn; Warm Buttered, White Cheddar, and Caramel Corn - \$8 per gallon
- Finger Sandwiches; Smoked Salmon, Egg Salad, Cucumber & Watercress - \$30 per dozen
- Assorted Fruit and Ice Cream Bars - \$3 each, on consumption
- Assorted Hershey Candy - \$1.50 each, on consumption
- Individual Bags Potato Chips and Pretzels - \$2.50 per bag
- Multi-Colored Tortilla Chips, Guacamole, and Salsa - \$3.50 per person
- Assorted Biscotti - \$1.75 per piece
- Chocolate Brownies and Blondies - \$24 per dozen
- Assorted Miniature Desserts (Chef Choice) - \$30 per dozen
- Chocolate Dipped Strawberries - \$2.50 per piece
- Chocolate Chip, Oatmeal Raisin, and Peanut Butter Cookies - \$24 per dozen
- Whole Fruit - \$1.50 per piece
- Assorted Yogurts - Plain and Fruit - \$1.50 each
- Energy Bars, Power Bars, and Granola Bars - \$2 each, on consumption

Breakfast and Continentals



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The Hotel Hershey®
— Since 1933 —



Continental Breakfast Buffets



The Classic

Assorted Juices ~ Orange, Grapefruit, Cranberry, V8
The Hotel Hershey® Bakery Basket
A Selection of Freshly Baked Croissants, Danish, and Muffins
Fruit Preserves, Sweet and Chocolate Butters
A Selection of Freshly Sliced Fruits
Freshly Brewed Coffees, Hot Chocolate, and *The Hotel Hershey* Fine Tea Selection

\$14

The All-American Continental

Assorted Juices ~ Orange, Grapefruit, Cranberry, V8
A Selection of Freshly Sliced Fruits
The Hotel Hershey Bakery Basket
A Selection of Freshly Baked Croissants, Danish, and Muffins
Fruit Preserves, Sweet and Chocolate Butters
A Selection of Cereal
All Bran, Special K, Shredded Wheat, and House Made Bircher Muesli
With Skim, 2%, and Whole Milk
Hot Oatmeal, Brown Sugar
Freshly Brewed Coffee, Hot Chocolate, and *The Hotel Hershey* Fine Tea Selection

\$18

The Pennsylvania Dutch

Assorted Juices ~ Orange, Grapefruit, Cranberry, V8
A Selection of Freshly Sliced Fruits
Fresh Berries and Whipped Cream
Pecan Sticky Buns, Walnut Crumb Coffee Cake,
Sliced Breakfast Breads, Sweet and Chocolate Butter
Freshly Brewed Coffees, Hot Chocolate, and *The Hotel Hershey* Fine Tea Selection

\$15

👁 Breakfast Buffets 👁

A Minimum of 20 Guests is Required for Buffet Presentations

The Traditional Hershey Breakfast Buffet

Assorted Juices ~ Orange, Grapefruit, Cranberry, V8
 Freshly Sliced Fruits
 Berries and Whipped Cream
 House Made Bircher Muesli Granola
 Scrambled Eggs
 Poached Eggs, Spinach, Mornay Sauce on English Muffin
 Buttermilk Pancakes OR French Toast
 Warm Maple Syrup
 Smoked Bacon and Country Sausage Links
 Breakfast Potatoes, Shallots and Herbs
The Hotel Hershey Bakery Basket
 A Selection of Freshly Baked Croissants,
 Danish, and Muffins
 Fruit Preserves, Sweet and Chocolate Butters
 Freshly Brewed Coffees, Hot Chocolate, and
The Hotel Hershey Fine Tea Selection

\$24

The Heart Healthy Breakfast

Assorted Juices ~ Orange, Grapefruit, Cranberry, V8
 Freshly Sliced Fruits
 House Made Bircher Muesli Granola
 A Selection of Cereals: All Bran, Special K, Shredded
 Wheat, Skim, 2%, and Whole Milk
 Hot Oatmeal, Brown Sugar
 Egg White and Vegetable Frittata
 Turkey Bacon
 Chicken Sausage
 Steamed Breakfast Potatoes, Shallots and Herbs
 Freshly Brewed Coffees, Hot Chocolate, and
The Hotel Hershey Fine Tea Selection

\$21

Additions To Any Continental Breakfast or Breakfast Buffet

(Pricing is per person)

Berry Granola Yogurt Parfaits	\$6	Assorted Bagels, Cream Cheese	\$3.75
Freshly Made Fruit Smoothies	\$5	Baked Cheese Blintzes, Raspberry Puree	\$6
A Selection of Individual Fruit Yogurts	\$3	Omelet Station*: Cooked to Order by Our Chef Including, Natural Eggs, Egg Whites, Egg Beaters	
Smoked Salmon, Traditional Accompaniments	\$9	Choice of Mushrooms, Onions, Peppers, Ham, Tomatoes, Cheese Blend	\$9
Cream Chipped Beef with Biscuits	\$7		
Baked Mushroom and Swiss Cheese Frittata	\$7		
Bacon Cheddar Burritos, Salsa	\$7		

**Attendant required at \$100 per chef per hour.*

Plated Breakfast

All Plated Breakfasts have a Two- Course Requirement

All Breakfasts are Accompanied with a Fresh Juice

Assortment of Pastries

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

Starters

Freshly Sliced Fruits and Berries
\$7

House Made Baked Oatmeal, Maple Syrup
\$6

Individual Bowl of Granola, Berries, and Yogurt
\$8

Entrees

Scrambled Eggs, Crispy Bacon, Link Sausage,
Potatoes, Roast Tomato
\$14

Cheese Omelet,
Breakfast Potatoes, Grilled Ham
\$14

Lancaster County Style Poached Eggs,
Spinach, Sausage Gravy on Potato Pancakes
\$14

Chocolate Chip French Toast
Butter, Maple Syrup
\$14

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Brunch and High Tea



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The Hotel Hershey Afternoon Tea 

Imported and Domestic Cheese Selections
Crispy Lavosh, Crackers, and Dipping Sauces
Fresh Vegetable Display, Honey Yogurt Sauce and Berry Coulis
Fresh Sliced Fruit Display

Shaved Cucumber and Boursin Cheese Spread
Pullmans White Bread

Chocolate Chicken Salad with Toasted Pecans
Marble Rye Bread

Smoked Salmon with Dill Cream Spread
Sourdough Bread

Carrot Ginger Shooter, Celery Leaf Salad with Crème Fraiche
Sun Dried Tomato and Feta Cheese Relish in Cucumber Cup
Figs and Strawberry Compote with Brie Cheese Mousse
Toasted Baguette
Coffee and *The Hotel Hershey* Fine Tea Selection

\$25



The Hotel Hershey Brunch



A Minimum of 50 Guests is Required

Assorted Juices ~ Orange, Grapefruit, Cranberry, V8
Sliced Seasonal Fruits, Chocolate Shavings
Assorted Fresh Berries, Whipped Cream

The Hotel Hershey Bakery Basket Including
Chocolate and Butter Croissants, Pecan Glazed Sticky Buns,
Double Chocolate Chip Muffins
Fruit Preserves, Honey, Sweet and Chocolate Butter

Mixed Mesclun Greens
Carrots, Cucumbers, Cherry Tomatoes, Cauliflower, Cheese
Chocolate Raspberry and Chocolate Balsamic Dressings

Old Fashioned Potato Salad
Waldorf Salad, Cocoa Seared Scallops,
Cocoa Seared Duck Breasts, Orange Rice Salad,
Penne Pasta, Asparagus, Almonds, Boursin Dressing

Scrambled Eggs
Poached Eggs in Tart Shell, Chicken Mole
Grilled Smoked Sausages
Sugar Cured Bacon
Red Skin Potatoes, Shallots and Herbs
Chocolate Chip Pancakes with Maple Syrup

Seared Salmon, Swiss Chard, White Chocolate Gremolata, Burnt Orange Sauce
Cinnamon Honey Glazed Smoked Ham, Vanilla and Mocha Jus
Rigatoni Pasta, Grilled Vegetables

Hershey's Dark Chocolate Bread Pudding, Vanilla Sauce,
Chocolate Chip Pecan Tarts, Double Chocolate Cheese Cake
Hershey's Chocolate Cream Pie, Raspberry Chocolate Truffle Tarts
Freshly Brewed Coffee, Decaffeinated Coffee, and *The Hotel Hershey* Fine Tea Selection

Iced Tea with Lemon

\$55

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Lunch



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Boxed Lunch

A choice of more than one sandwich will require a guaranteed count three days prior to the event.

Choice of Sandwich:

Black Forest Ham and Swiss, Dijon Mustard, Mayonnaise, Rye Bread	Roast Beef, Roasted Red Peppers, Provolone, Arugula, Country White Bread
Boursin Cheese, Cucumber, Tomato, Pea Sprouts, Avocado, Rosemary Olive Oil Wrap	Turkey and Bacon, Honey Mustard, Tomatoes, Green Leaf Lettuce, Pretzel Roll
Boursin Cheese, Red Onion Marmalade, Grilled Chipotle Chicken, Baguette	Turkey and Brie, Cranberry Chutney, Croissant Chicken Salad, White or Wheat Bread
Cappicola Ham, Genoa Salami, Pepperoni, Provolone Cheese, Lettuce, Tomato, Sweet and Spicy Pepper Relish, Baguette	Tuna Salad, White or Wheat Bread
Grilled Chicken Caesar, Sun Dried Tomato Wrap	Classic Club Sandwich, White or Wheat Bread

All Boxed Lunches Served with:

Fresh Fruit Salad	<i>Hershey's</i> ® Chocolate Bar
Tortellini Salad	Assorted Sodas and Waters
Chocolate Chip Cookie	

\$18

Lunch Buffets

A Minimum of 20 Guests is Required.

Pennsylvania Deli Buffet

Soup of the Day

Seasonal Garden Greens, Cherry Tomatoes, Croutons, Cucumbers French and Balsamic Dressing
Penne Pasta Salad with Garden Vegetables Caramelized Onion Vinaigrette
Tri-Color Potato Salad with Bacon and Scallions With Creamy Herb Dressing
Fresh Vegetable Cole Slaw Dijon Vinaigrette

Choice of Three Deli Meats:

Tuna, Ham, Roast Beef, Grilled Chicken Salad, Lebanon Bologna, Salami, Oven Roasted Turkey
Assorted Sliced Cheeses
Selection of Sliced Rolls and Breads
Pickles, Onions, Lettuce, Tomatoes, Mayonnaise, Mustard

Seasonal Fresh Fruit
Assortment of Cookies, Brownies, Blondies
Freshly Brewed Coffee, Decaffeinated Coffee and <i>The Hotel Hershey</i> Fine Tea Selection
Iced Tea with Lemon

\$24

Choice of Three Pre-Made Sandwiches Available for an Additional \$3

Pennsylvania Farmers Market Buffet

Salad Display

Mixed Greens, Romaine, PA Mushrooms, Yellow and Red Cherry Tomatoes

Sliced Yellow Squash, Green Zucchini, Julienne of Assorted Peppers, Crisp Celery, Shredded Carrots, Buttermilk Ranch and Balsamic Vinaigrette

Tomato, Cucumber, Red Onion Salad, Dill Vinaigrette
Potato Salad, Pommery Mustard Dressing

Penne Pasta, Grilled Artichoke, Cherry Tomatoes, Haricot Vert, Olive Vinaigrette

Freshly Sliced Seasonal Fruit

Hot Selections

Choice of Entrée – Two, Three, or Four:

Smoked Pork Loin, Caramelized Parsnips, Apples
Herb Rubbed Roasted Chicken, Honey Glazed Shallots

Pan Seared Tilapia, Roasted Tomatoes, Spinach
Sautéed Rainbow Trout Filet, Rye Bread, Bacon Hash
Thyme and Black Pepper Marinated Turkey Medallions,
Green Beans, Red Potatoes

Whole Wheat Penne Pasta, Portabella Mushrooms,
Tomatoes, Red Onions

Dutch Creamed Potatoes, White Cheddar

Seasonal Vegetables, Herb Butter

Assorted Rolls

Walnut Raisin Bread, Sweet and Chocolate Butter

Chocolate Whoopie Pies, Peanut Butter Pie, Shoo-Fly Crumb
Cake, Dutch Apple Crisp Tart,

Dark Chocolate Bread Pudding, Vanilla Bean Sauce

Freshly Brewed Coffee, Decaffeinated Coffee, and *The Hotel Hershey* Fine Tea Selection, Iced Tea with Lemon

Two Entrées ~ \$26
Three Entrées ~ \$32
Four Entrées ~ \$36

“Heart Healthy”

Build Your Own Salad Buffet

Selection of Greens

Mesclun Mix, Romaine Leaves, Butter Lettuce, Radicchio,
and Baby Spinach.

Vegetable Topping Selections

Sliced Red Onion, Cucumbers, Peppers, Julienne Carrots, Red Cabbage, Broccoli Florets, Grilled Portabella Mushrooms, Roasted Corn, Diced and Sun Dried Tomatoes.

Other Topping Selections

Chopped Egg, Roasted Olive Mix, Candied Pecans, Spicy Walnuts,
and Toasted Almonds.

Meat and Seafood Topping Selections

Grilled Beef Flank Steak, House Smoked Chicken Breast,
Blackened Shrimp, Charred Rare Tuna, Julienne Ham,
and Turkey Breast.

Cheese Topping Selections

Cheddar, Jalapeno Jack, Parmesan, Feta, and Blue Cheeses.

Dressing Selections

Lemon – Herb Vinaigrette, Balsamic – Basil Vinaigrette,
Buttermilk Ranch, Honey Mustard, Thousand Island,
and Roasted Garlic.

Selection of Desserts

Fresh Fruit Cocktail, Assorted Cookies, and Brownies.

Freshly Brewed Coffee, Hot Chocolate,
and *The Hotel Hershey* Fine Tea Selection,
Iced Tea with Lemon

\$25

Tex Mex Buffet

Chipotle Caesar Salad,
Romaine, Parmesan, Chipotle Caesar Dressing, Tortilla Strips
Spicy Shrimp and Corn Salad
Jicama Slaw, Orange Jalapeno-Mint Dressing
Tomato, Avocado, Grilled Onion Salad, Cumin Vinaigrette

Tortilla Soup

Diced Chicken, Tomatoes, Queso Fresco, Tortilla Strips

Build Your Own Fajitas

Warm Flour Tortillas
Marinated Grilled Beef Skirt Steak and Chicken Breast
Roasted Peppers and Onions
Chiffonade of Lettuce, Shredded Monterey Jack and Cheddar Cheeses,
Fresh Salsa, Guacamole, Sour Cream

Hot Selections

Chili Roasted Chicken Roulade Stuffed, Chorizo, Jack Cheese,
Fire Roasted Chicken Gravy
Blackened Salmon, Sautéed Vegetable Slaw, Fresh Diced Tomatoes
Refried Beans • Spanish Rice
Seasonal Fresh Fruit
Assorted Rolls, Butter • Cornbread
Margarita Chiffon Tarts, Pineapple Upside Down Cake, Ancho Fudge Torte,
Cinnamon Churros, Honeyed Syrup, Caramel Flan with Seasonal Fruit

Freshly Brewed Coffee, Decaffeinated Coffee, and *The Hotel Hershey* Fine Tea Selection, and Iced Tea with Lemon

\$40

Plated Lunches

Soup, Salad, and Sandwich Plates

Soup of the Day

Choice of Salad:

Baby Spinach, Cucumbers, Sliced Mushrooms, Bacon, Egg,
Roasted Shallot Vinaigrette
Classic Caesar Salad

Or

Garden Salad of Fresh Mixed Greens,
Tomatoes, Carrots, Red Onion, Sherry Herb Vinaigrette

Choice of Sandwich:

*Black Forest Ham and Swiss,
Dijon Mustard, Mayonnaise, Rye Bread*

*Boursin Cheese, Cucumber, Tomato,
Pea Sprouts, Avocado, Rosemary Olive Oil Wrap*

*Boursin Cheese, Red Onion Marmalade,
Grilled Chipotle Chicken, Baguette*

Chicken Salad, White or Wheat Bread

*Cappicola Ham, Genoa Salami, Pepperoni,
Provolone Cheese, Lettuce, Tomato,
Sweet and Spicy Pepper Relish, Baguette*

*Grilled Chicken Caesar,
Sun Dried Tomato Wrap*

*Roast Beef, Roasted Red Peppers, Provolone,
Arugula, Country White Bread*

*Turkey and Bacon, Honey Mustard,
Tomatoes, Green Leaf Lettuce, Pretzel Roll*

Turkey and Brie, Cranberry Chutney, Croissant

Tuna Salad, White or Wheat Bread

*Classic Club Sandwich,
White or Wheat Bread*

Assorted Cookies Served Family Style

Freshly Brewed Coffee, Decaffeinated Coffee, and *The Hotel Hershey*
Fine Tea Selection, and Iced Tea with Lemon

\$25

Entrée Salad Plates

Soup of the Day

Classic Caesar Salad, Anchovies, Parmesan Cheese,
Croutons, Caesar Dressing

with Grilled Chicken \$25

with Grilled Salmon \$26

with Grilled Beef Flank Steak \$27

Or

Trio Salad of Chicken, Tuna, and Egg Salads on
Individual Cucumber, Tomato, and Baguette Bases

Sliced Fresh Fruit, Strawberry, Fresh Field Greens,
Red Wine Vinaigrette

\$25

Or

Warm Heart and Healthy Salad

Frisee Lettuce, Green Beans, Grilled Asparagus,
Roasted Fingerling Potatoes,
Balsamic Vinaigrette Dressing

with Chicken Paillard \$27

with Turkey Paillard \$27

with Seared Salmon \$28

Assorted Rolls and Butter

Hershey's Classic Chocolate Cream Pie, Whipped Cream,
Chocolate Sauce and Shavings

Freshly Brewed Coffee, Decaffeinated Coffee, *The Hotel Hershey*
Fine Tea Selection, and Iced Tea with Lemon

Plated Luncheon Menu

(A Minimum of Three Courses & a Minimum of 20 Guests Required)

Starters

Mesclun Greens, Crisp Vegetables, Tomato Wedges,
Herb Sherry Vinaigrette
\$6

Iceberg Lettuce Wedge, Baby Tomato Relish, Crisp Bacon,
Bleu Cheese and Black Pepper Ranch Dressing
\$7

Classic Caesar Salad, Grated Parmesan, and Rustic Croutons
\$8

Sliced Tomatoes, Mozzarella, Fresh Basil, Aged Balsamic Vinegar,
Extra Virgin Olive Oil
\$8

Baby Spinach, Cucumber Ring, Fresh Mushrooms, Egg, Bacon
Crumbles,
Caramelized Red Onion Vinaigrette
\$7

Soups

Oven Roasted Tomato, Parmesan-Basil Croutons
\$5

Carrot Bisque, Ginger, and Honey
\$5

Saffron Corn Chowder
\$5

Country Chicken and Vegetable
\$6

She Crab Soup, Fresh Crab, and Chives
\$7

Meats and Poultry Entrees

Herb Crusted Chicken Breast,
Trio of Roasted Potatoes, Chicken Jus
\$26

Chicken Roulade
Wild Rice, Spinach, Goat Cheese
Whipped Potatoes, Black Pepper Sauce
\$26

Maple Glazed Turkey Medallions,
Celery Root Potato Puree, Roasted Mushrooms, Turkey Gravy
\$26

Honey Mustard Glazed, Slow Roasted, Boneless Pork Chop,
Savoy Cabbage, Fingerling Potato and Roasted Apple Ragout,
Calvados Sauce
\$28

Grilled Petite Beef Tenderloin,
Boursin Cheese, Whipped Potatoes, Red Wine Sauce
\$38

Fish and Seafood Entrees

Fried Crab Cakes,
Medley of Seasonal Vegetables, Oven Roasted Tomato Basil Sauce
\$30

Grilled Salmon,
Horseradish Whipped Potatoes, Wilted Spinach,
Lemon Pepper Cream
\$25

Seared Tilapia,
Potato Leek Stew, Wilted Spinach
\$24

Pan Seared Striped Bass,
Sautéed Spinach, Bulgur Wheat and Orzo Medley,
Herb Butter Sauce
\$26

Pasta and Vegetables Entrees

Three Cheese Ravioli, Wilted Spinach, Caramelized Red Onion,
Smoked Tomato Sauce
\$22

Whole Wheat Penne Pasta, Vegetable Ragout,
Basil Pesto
\$24

Spinach and Cheese Tortellini,
Grilled Portobello, Roasted Tomatoes, Baby Arugula,
Mushroom Broth
\$24

Roasted Vegetable Lasagna,
Spinach Cream, Fresh Parmesan Cheese
\$24

Plated Luncheon Desserts

Hershey's Classic Chocolate Cream Pie,
Whipped Cream, Chocolate Sauce and Shavings
\$8

Vanilla Berry Creme Brulée,
Fresh Berries
\$8

Philadelphia-Style Creamy Vanilla Cheesecake
Whipped Cream, Strawberries, White Chocolate Shavings
\$8

Reese's Peanut Butter Cream Pie
Whipped Cream, Caramel Sauce
\$8

Key Lime Tart
Toasted Meringue, Raspberry Coulis
\$8

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Dinner



Menu Pricing



- All food prices are subject to a 6% Pennsylvania state sales tax and a 20% service charge; all beverage prices are subject to 20% service charge.
- Menu items are priced per person, unless otherwise noted.
- Patron agrees to advise *The Hotel Hershey*® 72 hours (3 business days) prior to the function of definite number in attendance, representing guaranteed minimum.
- *The Hotel Hershey* agrees to provide service or accommodations of 5% over minimum guarantee.
- Coffee Break and Continental Breakfast prices represent food and beverage for one (1) hour time period.
- Per Person Food Stations and Buffets represent food for a maximum of two (2) hours and cannot be broken down for any part under two (2) hours.
- All prices are subject to change.



Entrée Service



- Surcharge applies if serving multiple entrées: \$3 plus 6% tax and 20% service charge per person for two entrées; \$5 plus 6% tax and 20% service charge per person for three entrées selected. Guaranteed counts are required 72 hours in advance of the event.
- Limited menu options in a private room: must include two courses prior to the entrée service (single choice of appetizer, salad, and dessert). Choice of two or three entrées with orders taken the night of the function (combination entrées are not included) add a surcharge of \$8 per person plus 6% tax and 20% service charge.



Alcohol Service



- Open or Cash Bars: A service charge of \$25 per bartender will apply if sales of \$300 per hour are not attained.
- *The Hotel Hershey* reserves the right to exclude any and all objectionable persons from the function, or *The Hotel Hershey* premises, without liability.



The Hotel Hershey®
— Since 1933 —

🦋 Dinner Buffets 🦋

A Minimum of 20 Guests is Required.

Taste of Pennsylvania

Salad Display

Mixed Greens, Romaine, PA Mushrooms,
Yellow and Red Cherry Tomatoes
Sliced Yellow Squash, Green Zucchini, Julienne of
Assorted Peppers,
Crisp Celery, Shredded Carrots, Buttermilk Ranch
and Balsamic Vinaigrette

Amish Cole Salad

Classic Potato Salad,
Chopped Egg, Dill Pickle, Fresh Scallions,
Whole Grain Mustard Dressing

Mushroom and Leek Salad, Basil Vinaigrette

Hot Selections

Old Fashioned Potato Soup

Choice of Entrée – Two, Three, or Four

Groff's Smoked Sausage and Potato Pierogies, Caramelized
Onions

Maple Glazed Bake Ham, Cabbage, Apple, Potato Stew

Herb Roasted Chicken, Buttered Noodles, Maderia Scented
Poultry Jus

Slow Roasted Top Sirloin of Beef, Wild Mushroom, Sautéed
Onions, Black Pepper Sauce

Salmon Filet, Whole Wheat Spatzel, Wilted Spinach,
Lemon-Fennel Sauce

with

Roasted Trio of Fingerling Potatoes, Fresh Herbs
Local Seasonal Vegetable Selection
Assorted Rolls, Butter
Walnut Raisin Bread

Philadelphia-Style Vanilla Cheese Cake,
Hershey's Chocolate Cream Pie,

Shoofly-Crumb Cake, Chocolate Whoopie Pies,
Red Velvet Cupcakes

Freshly Brewed Coffee, Decaffeinated Coffee and
The Hotel Hershey Fine Tea Selection,
Iced Tea with Lemon

\$54 with Two Entrees Selected

\$58 with Three Entrees Selected

\$62 with Four Entrees Selected

Trevi 5 Inspired Dinner Buffet

A new, authentically modern Italian grill dining experience offering a contemporary twist on traditional Italian cuisine.

Primi

Caesar Salad Station

Romaine Hearts, Sourdough Croutons, Anchovies,
Parmesan Crisp and Caesar Dressing
Roasted Beets with Asparagus, Creamy Goat Cheese,
Pancetta, Pistachios

Salumi e Formaggi

Served with Toasted Bread and Traditional Accompaniments
Chefs Choice of 3 Italian Meats and Cheeses

Pizza: Choice of Two

Funghi-Roasted Wild Mushrooms, Roast Garlic, Fontina Cheese,
Smoked Mozzarella, Truffle Oil, Fresh Oregano
Margherita- Marinara, Fresh Mozzarella, Basil
Chicken Pesto- Diced Chicken, Mozzarella Cheese, Pine nuts, Basil,
and Roasted Red Peppers
Pepperoni and Cheese or Plain Cheese
Herbed Focaccia, Olive Bread, Rustic Rolls

Hot Selections

Italian Wedding Soup

Choice of Entrée – Two, Three, or Four

Italian Herb Roasted Chicken,
Fennel Cream Sauce, Creamy Polenta

Garlic Rubbed Beef Sirloin,
Red Wine Reduction, Roasted Shallots, Mushrooms

Pan Seared Mahi Mahi,
Caper Butter Sauce, Roasted Peppers and Onions, Braised Fennel

Mussels and Clams Sautéed in Fresh Garlic,
White Wine, Herbs, Diced Tomatoes, Fennel

Lemon Thyme and Garlic Rubbed Roasted Lamb Rounds,
Roasted Garlic Lamb Jus, Creamy Risotto

Pasta

Penne Bolognese, Fresh Parmesan Cheese
Starch: Roasted Rainbow Fingerling Potatoes
Vegetables: Italian Vegetable Medley, Roasted Garlic, Fresh Herbs,
Olive Oil

Desserts

Classic Tiramisu, Ricotta-Filled Cannoli,
Chocolate Apricot Almond Tart, Baba Rum Cake, and Pignoli Tart
Freshly Brewed Coffee, Decaffeinated Coffee,
The Hotel Hershey Fine Tea Selection,
and Iced Tea with Lemon

\$58 with Two Entrees Selected

\$64 with Three Entrees Selected

\$68 with Four Entrees Selected

Harvest Inspired Dinner Buffet

Our concept of genuine American cuisine features a range of authentic dishes found across the country. From the Southeastern

Coast to the Pacific Northwest, the experience and various backgrounds of our Chefs gives us the unique ability to recreate signature American dishes. And at Harvest, we create those dishes using the freshest local ingredients grown right here in Pennsylvania.

Appetizers and Salads

Harvest Chef's Salad

Crisp Local Greens, Sliced Cucumbers, Carrots, Grilled Chicken, Ham, PA Noble Cheddar, Swiss, Ranch, Bleu Cheese and Thousand Island Dressing

Fresh Vegetable Crudités, Assorted Dipping Sauces

Harvest Potato Salad

Coleslaw

Fresh Fruit Display

Amish Chicken Soup

Hot Selections

Choice of Entrée – Two, Three, or Four:

Sugar Cured Smoked Pork Loin,
BBQ Baked Beans, Crispy Fried Onions

BBQ Pork Baby Back Ribs
Blackened Salmon, Roasted Fingerling Potatoes, and Beans

Roasted Chicken,
Goat Cheese Grits, Chicken Jus

Slow Roasted Beef Sirloin,
Roasted Local Mushrooms, Birch Beer Sauce

with

Seasonal Vegetable Medley

Boiled Red Skin Potatoes, Shredded Cheddar, Bacon, and Scallions

Assorted Rolls, Butter

Walnut Raisin Bread

Desserts

Cinnamon Apple Crisp Tarts, *Hershey's* Chocolate Cream Pie,
Peanut Butter Brownie Mousse, Red Velvet Cupcakes,
Chocolate Whoopie Pies

Freshly Brewed Coffee, Decaffeinated Coffee and

The Hotel Hershey Fine Tea Selection,
and Iced Tea with Lemon

\$58 with Two Entrees Selected

\$64 with Three Entrees Selected

\$68 with Four Entrees Selected

Small Plates Dinner Event

Experience a variety of dishes as we bring our kitchen to your event.

Tailored for groups of 50 or less.

First Course

Served Tableside / Please Select One

Green and Red Oak Leaf Lettuce,
Goat Cheese, Spiced Pecans, Port

Wine Poached Pears, Lemon-Herb

Vinaigrette

\$8

Boston Bibb, Pancetta Lardons,
Maytag Blue Cheese, Confit Baby

Tomatoes, Herb Aioli Dressing

\$8

Mixed Greens Salad

Sliced Tomatoes, Cucumbers, Carrots, Sherry Vinaigrette

\$7

Entrée Presented at Stations

Please Select Four:

Pan Seared Scallops

Potato-Parsnip Puree, Wilted Spinach, Warm Bacon Vinaigrette

\$16

Wild Striped Bass

Mushroom Cous Cous, Herb Butter Sauce

\$17

Chicken Marsala

Soft Polenta, Roasted Mushrooms

\$15

Crab Cake

Arugula and Tomato Salad, Remoulade Sauce

\$17

Sugar Cured Ham

Scallop Potatoes, Braised Greens

\$16

Pork Tenderloin

Cheddar Cheese Grits, Roasted Apples

\$16

Beef Tenderloin

Truffle Whipped Potatoes, Glazed Baby Onions, Port Wine Reduction

\$18

Dessert

Presented at Station:

Hershey's Dessert Sampler

Peppermint Patty Cupcakes

Chocolate Chip Pecan Tartlet

White Chocolate *Heath*® Toffee

Mousse

Hershey's Chocolate Cream Pie

Hazelnut *Kit Kat*® Mousse Cake

Reese's Peanut Butter Pie

Double Chocolate Candy Cheesecake

Coconut Chocolate *Almond Joy*®
Tartlet

\$14

Freshly Brewed Coffee, Decaffeinated Coffee,
and *The Hotel Hershey* Fine Tea Selection

Chef Fee of \$100 per chef per hour is additional for each station.

Plated Dinner Menu Selections

(A Minimum of Three Courses & a Minimum of 20 Guests Required)

Appetizers – Cold

Chilled Jumbo Prawns,
Crisp Fennel, Frisee, Orange Segiments, Lemongrass Vinaigrette
\$14

Poached Jumbo Asparagus,
Shaved Prosciutto Ham, Parmesan, Truffle Vinaigrette
\$12

Sirloin Beef Carpaccio
Baby Arugula, Reggiano Cheese, Extra Virgin Olive Oil
\$14

Chilled Shellfish Cocktail
Shaved Cucumber, Roasted Tomatoes, Lemon-Herb Vinaigrette
\$16

Appetizers – Hot

Smoked Chicken Ravioli
Wild Mushrooms, Asparagus, Tarragon-Tomato Cream
\$8

Pan Roasted Crab Cakes
Confit Tomato Salad, Citrus Buerre Blanc
\$16

Grilled Local Boneless Quail
Wilted Chard, Thyme Scented Poultry Jus
\$14

Cocoa Dusted Sea Scallops,
Whipped Potatoes, Melted Leeks, Chervil Buerre Blanc
\$16

Soups

Roasted Tomato Bisque, Basil Croutons
\$6

Potato-Leek Soup, Potato-Scallion Relish
\$6

She Crab Soup, Fresh Chives
\$8

Chicken and Rice Soup
\$7

Braise Beef Short Rib Vegetable Soup
\$7

Lobster Bisque, Lobster and Leek Relish
\$9

Salads

Mixed Greens Salad
Sliced Tomatoes, Cucumbers, Carrots, Sherry Vinaigrette
\$7

Classic Caesar Salad
Sun-Dried Tomato, Focaccia Croutons, Parmesan Cheese
\$7

Boston Bibb, Pancetta Lardons, Maytag Blue Cheese,
Confit Baby Tomatoes, Herb Aioli Dressing
\$8

Green and Red Oak Leaf Lettuce, Goat Cheese, Spiced Pecans,
Port Wine Poached Pears, Lemon-Herb Vinaigrette
\$8

Dinner Entrees

Poultry

Lancaster County Pan Roasted Chicken Breast, Sweet Garlic Sauce
\$28

Baked Chicken Breast, Stuffed with Artichokes, Spinach,
Goat Cheese, Maderia Sauce
\$30

Prosciutto Wrapped Guinea Fowl, Wild Mushroom Sauce
\$32

Meat

Grilled Filet of Beef, Bordelaise Sauce
\$39

Maytag Blue Cheese Crusted Filet of Beef, Merlot Reduction
\$39

Hershey's Chocolate and Port Wine Braised Beef Short Ribs,
Port Wine Sauce
\$34

Sugar Cured Local Pork Tenderloin, Caramelized Apples,
Calvados Sauce
\$33

Seafood

Pan Roasted Salmon Filet, Fennel Buerre Blanc
\$28

Crispy Striped Bass Filet, Warm Smoked Bacon Vinaigrette
\$30

Grilled Lemon-Herb Swordfish, Sun-Dried Tomato Sauce
\$30

Baked Alaskan Halibut, Crab Crust, Lobster Sauce
\$30

Slow Poached Maine Lobster Tail, Drawn Butter
\$40

Vegetarians

Wild Mushroom and Asparagus Vol-au-vent
Wilted Spinach, Porcini Mushroom Sauce, Parmesan Cheese
\$25

Three Cheese Ravioli
Wilted Spinach, Portabella Mushrooms,
Roasted Tomato-Basil Sauce
\$25

Potato Gnocchi
Seared Seasonal Vegetables, Baby Chicory,
Caramelized Onion Sauce
\$25

Parmesan-Lemon Risotto Cake
Roasted Seasonal Vegetables, Wilted Chard,
Sun-Dried Tomato Sauce
\$25

Combinations

Grilled Petite Filet and Crab Cake, Cabernet Reduction
\$43

Roasted Chicken Breast and Salmon Filet,
Caramelized Shallot Sauce
\$38

Grilled Petite Beef Filet and Jumbo Prawns,
Sweet Garlic Sauce
\$53

Grilled Petite Beef Filet and Maine Lobster Tail,
Bordelaise Sauce
\$54

Desserts

Chocolate Trilogy
Milk Chocolate Creme Brulee, Chocolate Chip Savarin with
Berries, Dark Chocolate Truffle Cheesecake
\$12

Passionfruit Praline Hazelnut Torte
Whipped Cream, Raspberry Sauce
\$10

Dark Chocolate Decadence Torte
Almond Nougat Basket, Raspberry Sorbet
\$10

Chocolate n' Strawberry
Grand Marnier Dark Chocolate Cake, Strawberry Bavarian
Whipped Cream, Macerated Strawberries
\$10

Bailey's White Chocolate Cheesecake
Whipped Cream, Caramel Sauce, Blackberry Compote
\$8

Triple Chocolate Mousse Cake
Fresh Berries
\$8

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Receptions



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Entrée Service



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Alcohol Service



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Cold Hors d'oeuvres

Fig and Strawberry Chutney with Brie Cheese Mousse
Sun-Dried Tomato and Feta Cheese Relish in Cucumber Cup
Tomato and Olive Tapenade Bruschetta
Fresh Mozzarella, Sun Dried Tomato Relish, Focaccia Crouton
Traditional Gazpacho Shooter, Cucumber Relish
Carrot Ginger Shooter, Celery Leaf Salad, Crème Fraiche
\$2.75 per piece

Chicken Pecan Salad, Chocolate Barbeque Sauce, Sourdough Crouton,
Duck Confit Salad, Dried Figs, Balsamic Vinaigrette, Boursin Cheese, French Baguette
Curried Chicken Barquette, Candied Pecan
Caramelized Onion and Sun-Dried Tomato, Goat Cheese Spread, Toasted Rosemary, Baguette
Blackened Chicken Salad, Cilantro, Chipotle Sauce on Flat Bread Chip
\$3.25 per piece

Spicy Thai Style Beef in Cucumber Cup
Country Style Pork Pate, Tart Cherry Compote, Celery Leaf Salad,
Asparagus Wrapped with Prosciutto
Smoked Beef Tenderloin, Horseradish Mayonnaise, Toasted Baguette,
Chicken Confit Salad, Blackberry Compote, Sourdough Crouton
\$3.75 per piece

Smoked Salmon Pinwheel, Horseradish Cream Cheese, Apricot Chutney,
Smoked Trout Mousse Barquettes with Sturgeon Caviar,
Sesame and Honey Glazed Rare Tuna, Frisee and Micro Basil Salad,
Spicy Tuna Tartar, Crisp Wonton
Vodka Cured Salmon, Pickled Cucumber Salad, Pumpernickel Toast
\$4.25 per piece

Lobster Stuffed Deviled Eggs
Maryland Crab Salad, Crisp Endive Leaf
Sesame Scallop Ceviche in Cucumber Cup
Wild Boar and Duck Liver Pate, Strawberry and Balsamic Chutney, Toasted Baguette,
Lobster and Prosciutto, Herb Goat Cheese Spread on Garlic Crostini
\$4.75 per piece

Hot Hors d'oeuvres

Chicken Tempura, Sweet Chile Dipping Sauce
Mushroom Cap, Spicy Italian Sausage
Vegetable Spring Rolls, Sweet and Sour Sauce
Spinach and Feta Cheese Spanokopita
Caramelized Onion, Leek, Goat Cheese Tartlet
\$2.75 per piece

Spicy Buffalo Sausage Wellington
Pulled BBQ Pork Spring Roll
Buffalo Chicken Spring Roll, Ranch Dipping Sauce
Beef Satay, Thai Peanut Sauce
Chicken Satay, Thai Peanut Sauce
House Made Sesame Chicken Tenders, Asian Dipping Sauce
Chicken Cordon Bleu Puffs
Grilled Vegetable Kabobs
Vegetarian Pot Sticker, Herb Yogurt Dipping Sauce
Pork Potsticker, Soy Chile Dipping Sauce
\$3.25 per piece

Chicken Empanada, Smoked Tomato Sauce
Bacon Wrapped Quail, Jalapeno
Smoked Chicken Quesadillas, Jalapeno Jack Cheese
White Chocolate and Chive Twice Baked Potato
Mini Beef Wellingtons
Mini Ruben Sandwiches
Crab Puffs
\$3.75 per piece

Roasted New Zealand Lamb Chop, Mint Mustard Sauce
Maryland Crab Cake, Creole Remoulade
Cocoa Seared Scallop, Strawberry Ketchup
Coconut Prawns, Yellow Curry Dipping Sauce
Shrimp Eggroll, Asian Dipping Sauce
Crispy Jumbo Shrimp, Zesty Beer Batter
Lobster and Shrimp Roll, Scallion Chile Sauce
Dijon Chicken Puff Pastry
\$4.25 per piece

Reception Stations and Enhancements

Chef Attendants Required - \$100 per Chef Attendant per Hour
(A Minimum of 25 Guests Required)

Carving Stations

(Attendant Required for All Carving Stations)

Herb Glazed Turkey Breast
Cranberry Relish, Silver Dollar Rolls
\$10

Herb de Provence and Black Pepper Marinated Sirloin of Beef
Horseradish Mustard, Silver Dollar Rolls
\$16

Hershey's Cocoa and Coffee Rubbed Slow Roasted Beef Tenderloin
Horseradish Mayonnaise, Port Wine Sauce, Silver Dollar Rolls
\$20

Salt Crusted Slow Roasted Prime Rib of Beef
Creamy Horseradish Sauce, Silver Dollar Rolls
\$18

Apple Butter and Mustard Glazed Pennsylvania Ham
House Made Biscuits
\$10

Rosemary Jus, Pistachio Crusted Rack of Lamb
Red Wine Sauce
\$16

Atlantic Salmon en Croute,
Scallop and Shrimp Mousse, Dill Butter Sauce
\$12

Hershey's Cocoa and Ancho Chile Rubbed Beef Brisket,
House Made Barbeque Sauce, Dinner Rolls
\$14

Display Stations

Ice Bar

(Seasonal Variations may Apply)

Oysters and Clams in the Half Shell	\$4 per piece
Cracked Snow Crab Claws	\$4 per piece
Jumbo Gulf Shrimp	\$4 per piece
Poached Half Lobster Tail (2 ½ oz – 3 oz piece)	\$10 per piece
King Crab 3" Sections	\$6 per piece

Served On Ice with Mignonette, Cocktail Sauce, Lemons, or Complimentary Sauces

Ice Show Piece can be purchased at \$350 per piece (1 Block)

International and Domestic Cheese Selection
Dried Fruits, Crispy Lavosh, Crackers, Bread, Fruit Preserve
\$7

Smoked Seafood Station
Applewood Smoked Salmon, Applewood Smoked Trout,
Tea Smoked Scallops, Traditional Garnishes, Pumpernickel, Lavosh,
Sliced Country Breads
\$12

The Hotel Hershey's Fine Selection of Vegetables and Dips
Baby Carrots, Asparagus, Zucchini, Yellow Squash, Celery,
Broccoli, Cauliflower, Ranch, Thousand Island,
and Lemon Basil Yogurt Dips
\$6

Seasonal Fresh Fruit Display
Pineapple, Honey Dew, Grapes, Cantaloupe, Strawberries,
Honey Yogurt and Berry Coulis
\$6

Sushi and Sashimi Display
Made in the Traditional Fashion
Fresh Sushi and Sashimi
Pickled Ginger, Wasabi, Soy Sauce
\$5 per piece
(A Minimum of 50 Pieces)

Country Charcuterie Display
Pates, Cured Meats, and Sausages
Assorted Marinated Olives, Cornichons, Mustards, Chutney,
Country French Breads
\$14

Cooking Stations

Chef Attendants Required - \$100 per Chef Attendant per Hour
(A Minimum of 20 Guests Required)

Crab Cakes

Pan Seared, Chipotle Cream, Lemon Caper Sauce, Remoulade
\$12

Pierogi Station

Potato and Cheddar Filled Pierogi, Caramelized Onions,
Beurre Noisette, Sage Sour Cream
\$8

Paella Station

Sautéed Shrimp and Shellfish, Garlic, Vine Ripened Tomato,
Fresh Herbs, Spanish Rice
\$12

Salad Station

Romaine Leaves, Baby Spinach, Focaccia Croutons, Anchovy Fillets,
Roasted Corn, Chopped Bacon, Grilled Portabella Mushrooms,
Sun-Dried Tomatoes, Chopped Egg, Toasted Almonds, Grated
Parmesan Cheese, Caesar Dressing,
Caramelized Red Onion Dressings
\$9

Slider Station

Choice of: Tuna, Turkey, and Beef Patties
Lettuce, Tomato, Balsamic Onions, Habañero Ketchup, Wasabi Mayonnaise, Country Mustard
*Kobe Beef Patties are Available at an Additional Cost
\$12

Quesadilla Station

Tortillas with Fillings of:
Marinated Chicken, Shrimp, or Chorizo
Jack and Cheddar Cheeses
Roasted Peppers, Scallions, Cilantro, Sour Cream,
Guacamole, Salsa
\$10

Pasta Station

Penne Pasta, Sauce Bolognese
Cheese Tortellini, Chicken, Tomatoes, Pesto Sauce
Mushroom Ravioli, Marinara
\$10

Savory Crepe Station

Chicken and Corn, Beef and Mushroom,
Salmon and Herb Tomato
Complimenting Sauces
\$12

Dessert Stations

Destination Sweet

(For groups of 25 or less, please select five desserts)

Glazed Fresh Fruit Tartlet
Hershey's Chocolate Cream Pie
Key Lime Meringue Tartlet
Dutch Apple Crumb Tart
Double Chocolate Candy Cheesecake
Blueberry Almond Crème Tartlet
Chocolate-Covered Banana Panna Cotta
\$12

Hershey's Dessert Sampler

(For groups of 25 or less, please select five desserts)

Chocolate Chip Pecan Tartlet
Hershey's Chocolate Cream Pie
Reese's® Peanut Butter Pie
Double Chocolate Candy Cheesecake
York Peppermint Patty® Cupcakes
White Chocolate Heath® Toffee Mousse
Hazelnut Kit Kat® Mousse Cake
Coconut Chocolate Almond Joy® Tartlet
\$14

Extreme Chocolate Extravaganza

(Minimum of 50 guests required)

Fountain of Dark Chocolate with the following for dipping:
Marshmallows, Pound Cake, Strawberries, Pretzel Rods,
and Mini Chocolate Chip Cookies

Selection of Individual Chocolate Pastries to include:

Chocolate Chip Pecan Tartlet
Chocolate Apricot Almond Tartlet
Flourless Chocolate Torte
Dark Chocolate Mousse Cups
Raspberry Chocolate Truffle Tartlets
White Chocolate Cheesecakes
Chocolate-Covered Banana Panna Cotta
Mini Chocolate Peanut Butter Cupcakes
\$18

Fire and Ice*

Flambéed Banana Fosters
Flambéed Cherries Jubilee
Vanilla Ice Cream
Sliced Pound Cake
Chocolate Shavings
Whipped Cream
\$12

*Chef Fee of \$100 per chef per hour is additional

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Beverage Service



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Alcohol Service



- Open or Cash Bars: A service charge of \$50 per bartender will apply if sales of \$250 per hour are not attained.
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 **Bars** 

	Cash Bar*	Host/Ticket Bar**
Call Brands	\$8	\$7
Premium Brands	\$9	\$8
Prestige Brands	\$10	\$9
Cordials	\$10	\$9
Domestic Beer	\$5	\$4.25
Import Beer	\$6	\$5
House Wine by the Glass	\$8	\$7***
Soda	\$5.50/lt	\$5.50/lt
Mixed Juices	\$6.50/qt	\$6.50/qt
Juice	\$2.50	\$2.50/can

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

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

****Host bar wine is priced by the bottle, ticket bar wine is priced by the glass.*

 **Hourly Bars** 

	First Hour	Second Hour	Additional Hours
Call <i>Cutty Sark, Jim Beam, Windsor, Seagram's Gin, Smirnoff, Bacardi, Domestic Beers, Sodas and Mixers, and House Wines</i>	\$14	\$10	\$7
Premium <i>Dewar's, Jack Daniel's, Seagram's 7, Beefeater, Tanqueray, Absolut, Captain Morgan, Import or Specialty Beers, Sodas and Mixers, and Premium Selected Wines</i>	\$16	\$12	\$8
Top Shelf <i>JW Black, Maker's Mark, Crown Royal, Bombay Sapphire, Grey Goose, Captain Morgan P Stock, Import or Specialty Beers, Sodas and Mixers, and Premium Selected Wines</i>	\$18	\$13	\$9

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

Beer, Wine, and Soda

Call: <i>Choice of Domestic Beers and House Wines</i>	\$8	\$6	\$5
Premium: <i>Choice of Import or Specialty Beers and Premium Selected Wines</i>	\$10	\$8	\$7

**20% service charge on all hourly bars. **Gluten-free beer available.*



Beer Selections



Domestic \$4.25

Coors Light
Miller Lite
Budweiser
Bud Light
Michelob Ultra
Yuengling Lager

Gluten Free \$5

Lake Front New Grist
Redbridge

Non-alcoholic \$5

St Pauli Girl
O'Douls

Import \$5

Amstel
Bass Ale
Guinness
Heineken
Molson
Blue Moon
Stella Artois
Labatts Blue
Corona
Smithwick's
Shock Top
Beck's

Specialty \$5

ABC Seasonal
Stoudt's APA
Young's Chocolate Stout
Harpoon Seasonal
Lancaster Milk Stoudt
Sam Adams Boston
Sam Adams Seasonal
Stoudt's Seasonal
Stoudt's Scarlett Lady
Tröegs Hop Back
Tröegs IPA
Tröegs Seasonal



Hospitality Suites



All pricing is per bottle

Scotch

Cutty Sark \$90
Dewar's \$100
Johnnie Walker Black \$130
Johnnie Walker Red \$100
Chivas Regal \$120
Glenlivet 12 Year \$130
McCallan 12 \$160

Whiskey

Canadian Club \$80
Seagram's V.O. \$80
Crown Royal \$110

Sour Mashers and Bourbon

Jim Beam \$90
Jack Daniel's \$100
Maker's Mark \$110
Woodford Reserve \$120

Gin

Beefeater \$90
Tanqueray \$110
Bombay \$90
Bombay Sapphire \$110

Tequila

Jose Cuervo \$90
Patron Silver \$150

Vodka

Smirnoff \$80
Absolut \$100
Stolichnaya \$100
Ketel One \$110
Grey Goose \$120

Rum

Bacardi Silver \$80
Captain Morgan \$90
Malibu \$80

Brandy and Cognac

Courvoisier V.S.O.P. \$130
Courvoisier XO \$240
Remy Martin V.S.O.P. \$130
Martell Cordon Bleu \$180

Liqueurs and Cordials

Crème de Menthe \$80
Southern Comfort \$90
Amaretto Disaronno \$100
Baileys Irish Cream \$100
B&B D.O.M. \$120
Drambuie \$120
Grand Marnier \$120
Kahlúa \$90
Sambucca \$100
Peachtree Schnapps \$80

Vermouth (375 ml)

Sweet \$25
Dry \$25

Porto

Fonseca Bin 27 \$80
Sandeman 10yr Tawny \$120

Sherry

Dry Sack \$80
Harveys Bristol Cream \$80

Dry Snacks (Price per Basket)

• Dry Roasted Peanuts \$15
• Pretzels \$8
• Potato Chips \$10
• Seasoned Pretzels \$12

• Mixed Nuts \$20
• Wasabi Crunch Mix \$15
• Gold Fish Crackers \$10
• Chocolate-Covered Pretzels \$15

Specialty Punches & Ciders

*Priced per gallon, serves 20 guests
Bartender charges per hour \$75*

Ammaretto Sweet-Sour Punch

Amaretto, Midori Melon Liq., Pineapple Juice, Sweet-Sours

\$65

Fuzzy Navel Fruit Punch

Peach Schnapps, Vodka, Orange Juice, Fruit Punch

\$65

Red Sangria Punch

Red Wine, Brandy, Club Soda, Fresh Fruit

\$65

White Peach Sangria Punch

White Wine, Peach Schnapps, Sweet-sours, Fresh Fruit

\$65

Champagne Mimosa Punch

Champagne, Orange Juice, Club Soda

\$65

Champagne Fruit Punch

Champagne, Fruit Punch, Ginger Ale, Club Soda, Fresh Fruit

\$65

Bellini Fruit Punches

(Your Choice: Berry, Pomegranate, Mango)
Prosecco, Choice of Bolthouse Juice, Club Soda

\$75

Tropical Fruit Punch

(Non-Alcoholic)

Fruit Juice, Ginger Ale, Grenadine, Sierra Mist

\$35

Jelly Bean Punch

(Non-Alcoholic)

Fruit Punch, Orange Juice,
Strawberry and Raspberry Monin, Sours, Ginger Ale

\$35

Hot Apple Cider

Hot Apple Cider made with Spices, Ginger Liqueur, Brandy

\$75

**20% service charge on punches.*

Specialty Bars

Bloody Mary & Mimosa Bar

Create your personalized Bloody Mary from our variety of Vodkas, seasonings, and garnishes - or select your favorite juice flavor to create your specialized Mimosa

\$9 per person and 20% service charge

Wine Bar

Sample wines presented by one of our senior wine educators.

Wine station is attended by wine educator who will provide the wine essentials, while guiding your guests through the variety of wines provided. Look, swirl, smell, and taste your way through this wine bar that's sure to educate every level of consumer

Consumption and 20% service charge plus \$100 attendant fee

Martini & Specialty Drink Bar

All the makings of your favorite martinis or custom-created signature cocktails

\$18 - Top Shelf \$13 - Premium \$9 - Call
20% Service Charge

Cordial

Select your favorite cordials, ports, and after dinner digestivos

Consumption and 20% service charge

Beer Aficionado

This bar is for the beer lovers.

Select from a list of current available Pennsylvania Micro-brews

Consumption and 20% service charge

Champagne Bar

Choose from your favorite bubbly and then select from an assortment of fruits and edible garnishes

Consumption and 20% service charge

Summertime N/A's

An iced non-alcoholic beverage is a refreshing way to welcome your guests to your special day

Priced per gallon, serves 20 guests plus 20% service charge

Ice Luge

Select a cool custom designed Ice Luge for display or to serve your specialty cocktail or martini with a guaranteed chill and thrill effect

Starting at \$350

Beverage Educational Services

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

Minimum 10 Guests; Maximum 50 Guests

Wine Tasting

Enjoy a tasting class exploring the wonderful world of wine. Class includes a variety of five special wines to sample, cold canapes, educational materials, and a professional instructor.

\$35 per person

Beer & Chocolate

Flight of five beers paired with five chocolate mini-desserts and *Hershey's*® chocolate.

\$35 per person

Beer Tasting

Enjoy a beer tasting class featuring Tröegs Brewing. Tröegs Beer is produced in Hershey, Pennsylvania. The class includes a selection of five different beers to sample, appropriate snack items, educational materials, and a professional instructor.

\$35 per person

Wine & Chocolate

Flight of five wines paired with five chocolate mini-desserts and *Hershey's* chocolate.

\$35 per person

Cupcakes and Cocktails

In this unique cupcake and cocktails dessert experience, *The Hotel Hershey* Pastry and Beverage Teams have perfectly paired scrumptious cupcakes and delectable cocktails. Presented to your attendees as dessert, everyone will receive a petite-sized cupcake and cocktail of three or five featured pairings. While indulging, the Beverage Team will discuss the tricks of creating a perfect, unique match. At the conclusion of the event, attendees will also be given the recipes to each of the cocktails experienced so they can mix up their favorites at home!

Select from a variety of options to customize the tasting experience for your event.

3 cupcakes and 3 cocktails - \$25 per person

5 cupcakes and 5 cocktails - \$35 per person

(subject to appropriate tax and service charges)

It's a tasting experience guaranteed to tempt everyone's taste buds!

👉 Cupcake and Cocktail Selections 👈

Skor® Cupcake

Butterscotch cream cake with toffee *Skor* bits and vanilla frosting.
Cocktail – 2 oz Absolut Vanilia, 1 oz Butterscotch Schnapps, 1 oz Baileys Irish Cream; rim a chilled cocktail glass with toffee nut pieces. Shake all ingredients in shaker with ice; strain into chilled cocktail glass.

Reese®'s Revenge

Chocolate cake filled with peanut butter cream and mocha frosting.
Reese's Cocktail – 1 oz 360 Double Chocolate, 1 oz Castries Peanut Rum Crème, 1 tsp *Hershey*'s Chocolate Syrup; shake first two ingredients and pour into chilled martini glass drizzled with *Hershey*'s Chocolate Syrup. Top with a few crushed *Reese*'s *Pieces*® candies.

Boardwalk Escape

Pineapple and banana cake with toasted coconut butter cream.
Boardwalk Cocktail – 2 oz Absolut Mango, 2 oz Malibu, 2 oz pineapple juice; Shake and strain all ingredients over ice in a highball glass. Garnish with a pineapple wedge and cherry.

Citrus *Twizzler*®

Citrus vanilla cake with lemon curd filling and toasted meringue topping.
Citrus *Twizzler* Cocktail – 2 oz Absolut Vanilia, 1 oz Pallini Limoncello, .5 oz White Crème de Cacao; shake with ice. Strain over ice in rocks glass, top with club. Garnish with a lemon wheel.

Milton's Chocolate Cream Pie

Chocolate cream-filled chocolate cake with whipped topping.
Milton's Cocktail – 2 oz Absolut Vanilia, 1 oz 360 Double Chocolate, ½ oz Baileys Irish Cream, ½ oz Kahlúa; shake all ingredients and strain into chilled cocktail glass rimmed with crushed graham cracker.

Classic Catherine

Vanilla cake filled with strawberries and cream with whipped topping.
Catherine's Cocktail – 2 oz Absolut Vanilia, .1 oz simple syrup, 2-3 sprigs of mint, 2-3 strawberries; muddle strawberries and mint in bottom of mixing glass. Add the Absolut Vanilia and simple with ice. Shake and strain over ice in highball glass. Add a strawberry for garnish.

Cocoa Beanery®

Espresso swirled vanilla cream cake with mocha frosting.
Cocoa Cocktail – 2 oz Kahlúa, .5oz Absolut Vanilia, club soda, and splash of cream; shake Kahlúa, Absolut Vanilia, and cream in shaker with ice. Strain into highball glass with ice; top with club soda.

Salted *Milk Duds*®

Chocolate cake with caramel filling and salted caramel butter cream.
Cocktail – 1 oz Absolut Vanilia, 1 oz 360 Double Chocolate, 1 oz Baileys Caramel Irish Cream; rim the chilled martini glass with caramel sauce and sprinkle sea salt on top of cocktail.

S'more

Honey graham cake topped with dark chocolate and toasted marshmallow topping.
S'more Cocktail – 1 oz Absolut Vodka, 1 oz Baileys Irish Cream, 1 oz Crème de Cacao, 2 oz heavy cream; rim a chilled cocktail glass with *Hershey*'s Chocolate Syrup and then crushed graham cracker. Shake all above ingredients with ice in shaker; strain into glass. Put three mini marshmallows on a martini pick skewer and serve.

Joyful Almond

Chocolate cake filled with coconut filling topped with dark chocolate almond.
Almond Cocktail – 1 oz 360 Chocolate Vodka, 2 oz Malibu, 1 oz white Crème de Cacao; shake all ingredients in shaker with ice. Strain in chilled cocktail glass. Top the middle of the cocktail with coconut shavings.

Hershey Bears®

Crimson red cupcake with cream cheese frosting and milk chocolate kiss.
Bear Cocktail – 1.5 oz Devil's Food Cupcake Vodka, 1 oz Godiva Dark, .5 oz crème de cacao, 1 oz cream. Shake and strain into glass and top with semi-sweet chocolate shavings

York® Peppermint Pattie

Chocolate mint cake with vanilla cream frosting and *York Peppermint Pattie*.
Peppermint Cocktail – 2 oz Absolut Vodka, .5 oz Dry Vermouth, 1.5 oz White Crème de Cacao, ¾ oz White Crème de Menthe; shake and strain in chilled cocktail glass. Add a thin wedge of *York Peppermint Pattie* as a garnish.

Rose Garden

Strawberry cupcake with whipped topping and candied rose fragments.
Rose Cocktail – 2 oz Absolut Berri Acai, ¾ oz St. Germain Elderflower liqueur, ½ oz simple syrup, ¼ oz fresh lemon juice; strain into chilled cocktail glass. Add a rose petal as garnish.

Harvest

Fresh-grated carrot cake with cinnamon cream cheese frosting.
Harvest Cocktail – 2 oz Absolut Pear, 1.5 oz Domain de Canton, fresh squeezed lemon; shake and strain all ingredients in shaker with ice. Strain into chilled cocktail glass. Freshly grate a cinnamon stick over the cocktail and add the rest of the cinnamon stick as the garnish.

Hershey's Nuggets

Dark chocolate chip and toffee bit cake with crushed walnut cream icing.
Nugget Cocktail – 2 oz Absolut Vodka, 1 oz Frangelico, 1 oz heavy cream; add all ingredients to shaker with ice and strain into chilled cocktail glass. Garnish with toffee bits on top of cocktail.



Menu Pricing



- All food prices are subject to a 6% Pennsylvania state sales tax and a 20% service charge; all beverage prices are subject to 20% service charge.
- Menu items are priced per person, unless otherwise noted.
- Patron agrees to advise *The Hotel Hershey*® 72 hours (3 business days) prior to the function of definite number in attendance, representing guaranteed minimum.
- *The Hotel Hershey* agrees to provide service or accommodations of 5% over minimum guarantee.
- Coffee Break and Continental Breakfast prices represent food and beverage for one (1) hour time period.
- Per Person Food Stations and Buffets represent food for a maximum of two (2) hours and cannot be broken down for any part under two (2) hours.
- All prices are subject to change.



Entrée Service



- Surcharge applies if serving multiple entrées: \$3 plus 6% tax and 20% service charge per person for two entrées; \$5 plus 6% tax and 20% service charge per person for three entrées selected. Guaranteed counts are required 72 hours in advance of the event.
- Limited menu options in a private room: must include two courses prior to the entrée service (single choice of appetizer, salad, and dessert). Choice of two or three entrées with orders taken the night of the function (combination entrées are not included) add a surcharge of \$8 per person plus 6% tax and 20% service charge.



Alcohol Service



- Open or Cash Bars: A service charge of \$50 per bartender will apply if sales of \$250 per hour are not attained.
- *The Hotel Hershey* reserves the right to exclude any and all objectionable persons from the function, or *The Hotel Hershey* premises, without liability.



The Hotel Hershey®
— Since 1933 —

Red Wine Selections

Cabernet Sauvignon

<i>Hotel Hershey</i> Beverage Manager Selection	\$30, \$50, or \$70
Beaulieu Vineyard “Coastal,” California	\$33
Mirrassou, California	\$39
Louis M. Martini, Sonoma County, CA	\$40
Chateau St Jean, Sonoma County, California	\$52
Sterling “Vintners Collection,” Central Coast, CA	\$53
Sebastiani, Sonoma County, California	\$56
Charles Krug, Napa Valley, CA	\$65
Robert Mondavi, Napa Valley, California	\$75

Merlot

<i>Hotel Hershey</i> Beverage Manager Selection	\$30, \$50, or \$70
Beringer “Founder’s Estate,” California	\$36
Ravenswood Vintners, California	\$39
Chateau St Michelle “Indian Wells,” Washington	\$42
Clos Du Bois, Sonoma County, California	\$45
Rodney Strong, Sonoma, California	\$50
Franciscan, Napa Valley	\$55
Robert Mondavi, Napa Valley, California	\$58

Pinot Noir

Pepperwood Grove, California	\$30
Mark West, California	\$43
Estancia, Monterey, California	\$51
Rodney Strong, Russian River Valley, CA	\$60
Willamette Valley Vineyards, Willamette Valley, OR	\$75

Other Red Varieties

Graffigna Malbec, Argentina	\$40
Ravenswood Shiraz, CA	\$40
Francis Coppola Syrah/Shiraz, California	\$52
Dry Creek, “Old Vine” Zinfandel, California	\$60
BV Tapestry, Red Blend, CA	\$60

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

White Wine Selections

Chardonnay

<i>Hotel Hershey</i> Beverage Manager Selection	\$30, \$50, or \$70
Hess Select, California	\$39
Beringer "Founder's Estate," California	\$40
Kendall Jackson, California	\$45
Rodney Strong, Sonoma, California	\$48
Sonoma Cutrer, Russian River, CA	\$55
La Crema, Sonoma Coast, California	\$63

Sauvignon Blanc

<i>Hotel Hershey</i> Beverage Manager Selection	\$30, \$50, or \$70
Brancott, Marlborough, New Zealand	\$36
Kenwood, Sonoma, California	\$37
Charles Krug, Napa, California	\$44
Dry Creek Vineyards Fume Blanc, Sonoma, CA	\$46
Kim Crawford, Marlborough, New Zealand	\$48
Ferrari Carano Fume Blanc, Sonoma, CA	\$52

Riesling

<i>Hotel Hershey</i> Beverage Manager Selection	\$30
Willamette Valley Vineyards, Semi-Dry Riesling, Oregon	\$36
Chateau St Michelle "Harvest select" Riesling, Washington	\$36

Other White Varieties

<i>Hotel Hershey</i> Beverage Manager Selection	\$30
Danzante Pinot Grigio, Italy	\$34
Santa Margherita Pinot Grigio, Italy	\$65

White Zinfandel

Robert Mondavi, California	\$26
Beringer, California	\$28

Sparkling

<i>Hotel Hershey</i> Beverage Manager Selection	\$30
Domaine Ste. Michelle Brut, US	\$40
Martini & Rossi, Asti-Spumanti, Italy	\$40
Mumm Cuvee Napa Brut Prestige, Napa, CA	\$60
Moet & Chandon "White Star" Brut, Champagne, France	\$100

Kosher Wine

Baron Herzog Chardonnay	\$38
Bartenura Pinot Grigio	\$42
Baron Herzog Merlot	\$42
Bartenura Moscato D'Asti	\$47