

# HERSHEY COUNTRY CLUB



**(veg)** Vegetarian offerings. **(gf)** Gluten free. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. To our guests with food allergies or sensitivities, Hershey® Country Club cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your server know if you have food allergies or sensitivities. ©2018 Hershey Entertainment & Resorts Company. All words, design, and phrases appearing in italics and/or with the symbol ®, SM, or TM are trademarks used under license with permission. 2022

# GENERAL INFORMATION

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## Banquet Menus

Banquet menus, room arrangements, and other details pertaining to your event should be submitted to your Catering Events Manager at least three (3) weeks prior to your event. Our culinary staff is happy to plan a menu especially for your event, or assist you in the selection of the proper menu items and arrangements to ensure that your event is successful. Menu prices are subject to availability and are subject to change. All buffet pricing is for one hour and thirty minutes. All continental breakfasts are for one hour, and all breaks are for thirty minute durations.

## Guarantees

The exact number of persons in attendance for all banquet meal functions must be given by 12:00pm; seventy-two (72) hours (3 business days) prior to the date of the event. If the seventy-two (72) hour deadline passes and no guarantee has been received, we will consider the number indicated on the original banquet event order sheets (BEOs) to be the correct and guaranteed number of guests.

## Taxes and Service Charges

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

## Beverage Service

*Hershey® Country Club* holds a license granted by the PA Liquor Control Board and is held responsible for complying with its regulations. Therefore, neither patrons, nor their guests, shall be allowed to bring alcoholic beverages into the *Hershey® Country Club*. If revenue on a bar does not exceed \$250.00 in sales, a \$25.00 service charge per bartender, per hour will be applied.

## Kosher and Dietary Needs

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

## Surcharges

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

## Labor Charges

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

# DINNER BUFFETS

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A minimum of 25 guests is required.

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

**The Golfers BBQ** ..... \$52.00 per person

Organic Field Greens with Assorted Dressings and Toppings, Red Skin Potato Salad **veg/gf**, Herb Mashed Potatoes **veg/gf**, Seasonal Vegetables **veg/gf**, Roast Sirloin with Caramelized Onions & Red Wine Sauce **gf**, Grilled Salmon with Tomato Fennel Salsa **gf**, House Rubbed BBQ Chicken, Selection of Rolls **veg**, Chef's Choice of Dessert, Iced Tea, Freshly Brewed Coffee, and Tea Selection

**The Wannamaker Buffet** ..... \$52.00 per person

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

# DINNER BUFFETS, continued

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## Build Your Own Buffet

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

Choice of One (1) Starch  
Chefs Choice of Vegetable  
Assorted Rolls  
Chef's Choice of Dessert

### Salad Options

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

### Soup Options

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

### Starch Options

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

### Entrée Options

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

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# DINNER PLATED

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

**Enjoy Both Soup & Salad for an Additional \$5.00 per person.**

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

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

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

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

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

## **Choice of Soups**

Tuscan Tomato Bisque **veg**

Lobster Bisque

Chicken and Wild Rice Soup **gf**

Potato Leek Soup **veg/gf**

Tortilla Soup **gf**

White Bean and Ham **gf**

Carrot Ginger **veg/gf**

## **Choice of Salads**

Classic Caesar Salad **veg**

Aged Parmesan, Sourdough Croutons and Caesar Dressing

Organic Field Greens **veg/gf**

Cucumbers, Carrots, and Onions with Champagne Vinaigrette Dressing

Spinach Salad **veg**

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

Arugula **gf**

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

Organic Field Greens **veg/gf**

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

## **Addition of Appetizer**

**\$5.00 per person**

Classic Shrimp Cocktail **gf**

Lemon, Tomato Horseradish

\$ Market Price

Crab Cake

Grilled Pineapple Slaw

\$ Market Price

Caprese Salad Stack **veg/gf**

Opal Basil, Extra Virgin Olive Oil, Balsamic Reduction

Roasted Mushroom and Mozzarella Arancini **veg**

Pomodoro, Parmesan

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# DINNER PLATED, continued

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## Choice of Dinner Entrees

### Poultry

Lemon Herb Chicken <sup>gf</sup>  
Potato Puree, Seasonal Vegetable, Rosemary Jus  
\$40.00 per person

Chicken Cordon Bleu  
Rice Pilaf Blend, Seasonal Vegetable, Lemon Butter Sauce  
\$42.00 per person

Rosemary & Garlic Chicken Breast  
Roasted New Potatoes, Seasonal Vegetable, Rich Chicken Jus  
\$40.00

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

### Beef and Pork

Roasted Pork Loin <sup>gf</sup>  
Fingerling Potatoes, Seasonal Vegetable, Pommery Sauce  
\$45.00 per person

Rib Eye <sup>gf</sup>  
Garlic Mashed Potatoes, Seasonal Vegetable, Wild Mushroom Demi Glace  
\$52.00 per person

NY Strip Steak <sup>gf</sup>  
Mashed Potatoes, Seasonal Vegetable, Shallot Mushroom Ragout  
\$53.00 per person

Beef Filet <sup>gf</sup>  
Garlic Mashed Potatoes, Seasonal Vegetable, Red Wine Demi Glace  
\$56.00 per person

# DINNER PLATED, continued

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## Pasta and Vegetarian

Buckwheat Pasta **veg**  
Sundried Tomatoes, Spinach, Mushrooms, Roasted Pepper,  
Ricotta Salata, Balsamic Glaze  
\$35.00 per person

Baked Ratatouille **veg**  
Tomato Rice, Balsamic Glaze  
\$35.00 per person

Chef's Seasonal Vegetable Entrée  
Fresh Local Ingredients  
\$35.00 per person

Grilled Portobello **veg**  
Tomato Chutney, Garlic Wilted Spinach, Creamy Polenta  
\$35.00 per person

## Seasonal Fish

Herb Rubbed Salmon  
Roasted Vegetable Couscous, Seasonal Vegetable, Citrus Beurre Blanc  
\$45.00 per person

Maryland Blue Crab Cake  
Roasted New Potatoes, Seasonal Vegetable, Spicy Remoulade  
\$ Market Price

Grilled Ahi Tuna  
Wild Rice Pilaf, Seasonal Vegetable, Charred Tomato Beurre Blanc  
\$48.00 per person

Panko-Herb Crusted Halibut **gf**  
Roasted Potatoes, Seasonal Vegetable, Mustard Seed Vinaigrette  
\$ Market Price

Pan Seared Scallops  
Savory Rice Blend, Wilted Swiss Chard, Wonton, Soy Ginger Vinaigrette  
\$ Market Price

# DINNER PLATED, continued

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## Duo

Grilled NY Strip & Basil Pesto Shrimp  
Boursin Mashed Potatoes, Seasonal Vegetable, Bourbon BBQ Sauce  
\$55.00 per person

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

Surf & Turf <sup>gf</sup>  
Filet and Lobster Tail, Smashed Potatoes, Seasonal Vegetable, Béarnaise Sauce  
\$ Market Price



# BEVERAGE

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

## Cash Bar

Deluxe Brands \$12.00 per drink  
Premium Brands \$9.00 per drink  
Wine \$9.00 per drink  
House Champagne \$7.00 per drink  
Imported/Micro Brew Beer \$7.00 per glass  
Domestic Beer \$6.00 per glass  
Mineral Water \$4.00 per glass  
Assorted Soda \$4.00 per glass

## Consumption Bar

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

## House Wine Selections

Merlot|Cabernet  
Chardonnay|White Zinfandel

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

## Premium Brands

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

## Beer Selections

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

## Top Shelf Brands

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

## Domestic Beer Selections

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

# BEVERAGE, continued

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## Hourly Beverage Receptions

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

Prices do not include 20% gratuity.

### Top Shelf Brands

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

### Premium Shelf Brands

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

### Beer, Wine, and Soda Bar

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

### Punches

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