

HERSHEY COUNTRY CLUB



BANQUET MENUS

GENERAL INFORMATION

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 23% service charge. All beverage prices are subject to a taxable 23% 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.

(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. ©2024 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. 24MT42949

HORS D'OEUVRES, Cold

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

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

Prices are based on 100 pieces.

Cold

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

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HORS D'OEUVRES, Hot

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

Prices are based on 100 pieces.

Hot

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

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DISPLAY STATIONS

Each Display Serves 50 People.

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

Domestic Cheese Selection veg \$8.00 per person

Domestic Cheeses Served with Crackers, Bread, Dried Fruits, Assorted House Made Pickled Items & Jams

Artisanal Cheese Selection veg \$12.00 per person

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

Assorted Dips Station veg \$10.00 per person

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

Display of Sliced Fresh Fruit veg/gf \$6.00 per person

Seasonal Crudités veg \$6.00 per person

Served with Ranch, Balsamic, and Blue Cheese Dressing

Antipasto Display gf \$14.00 per person

Assorted Italian Meats, Cheeses and Grilled Marinated Vegetables

Oysters on the Half Shell gf \$ Market Price*

Shrimp Cocktail gf \$ Market Price*

Served with Cocktail Sauce and Lemons

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ACTION STATIONS

A minimum of 25 guests are required.

A Chef fee of \$100.00 applies.

Stir Fry Station veg

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

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

Salad Station gf/veg

\$8.00 per person

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

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

Taco Station

\$15.00 per person

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

Add Shredded Cuban Pork.....	\$6.00 per person
Add Barbacoa.....	\$6.00 per person
Add Guacamole	\$2.00 per person

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CARVING STATIONS

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

Prime Rib of Beef <small>gf</small>	\$15.00 per person
Au Jus	
Herb Rubbed Pork Loin <small>gf</small>	\$10.00 per person
Apple Mustard Relish, Rosemary Jus	
Roasted Turkey Breast <small>gf</small>	\$11.00 per person
Cranberry Pear Relish and Turkey Jus	
Boneless Leg of Lamb <small>gf</small>	\$18.00 per person
Natural Lamb Jus and Mint Gastrique	
Roasted Tenderloin of Beef <small>gf</small>	\$22.00 per person
Port Wine Jus	

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BEVERAGE

After dinner drinks priced upon request.
Prices do not include 23% gratuity.

Cash Bar

Top Shelf 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
Assorted Soda \$4.00 per glass

Consumption Bar

Top Shelf 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
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

Market Price* is available seven (7) days
prior to your event.

BEVERAGE, continued

Hourly Beverage Receptions

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

Prices do not include 23% 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