

• BEVERAGE •

After dinner drinks are priced upon request. Prices do not include 23% gratuity. All banquet bars have a maximum four (4) hour service time. Market Price* is available seven (7) days prior to your event.

CASH BAR

- Top Shelf Brands \$13.00 Per Drink
- Premium Brands \$11.00 Per Drink
- Wine \$10.00 Per Glass
- House Champagne \$9.00 Per Glass
- Imported/Micro Brew Beer \$8.00 Per Glass
- Domestic Beer \$7.00 Per Glass
- Assorted Soda \$5.00 Per Glass

CONSUMPTION BAR

- Top Shelf Brands \$12.00 Per Drink
- Premium Brands \$10.00 Per Drink
- Wine \$9.00 Per Glass
- House Champagne \$8.00 Per Glass
- Imported/Micro Brew Beer \$7.00 Per Glass
- Domestic Beer \$6.00 Per Glass
- Assorted Soda \$4.00 Per Glass

HOUSE WINE SELECTIONS

- Merlot
- Cabernet
- Chardonnay
- Sauvignon Blanc
- Pinot Grigio
- Pinot Noir
- Shiraz

BEER SELECTION

IMPORT & MICROBREWS

- Heineken, Labatt's Blue, Corona Extra, Sam Adams Boston Lager, Sam Adams Seasonal Varieties, Troegs Varieties

DOMESTIC

- Budweiser Light, Yuengling Lager, Miller Light, Coors Light, Michelob Ultra

Domestic Kegs - \$300.00 Per Half Keg

Domestic Kegs - \$170.00 Per Quarter Keg

Imported Kegs - Market Price* Per Half Keg

PREMIUM BRANDS

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

TOP SHELF BRANDS

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

HOURLY BEVERAGE RECEPTION

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

BEER, WINE, AND SODA

- \$10.00 Per Person For The First Hour
- \$8.00 Per Person For The Second Hour
- \$5.00 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

TOP SHELF

- \$15.00 Per Person For The First Hour
- \$12.00 Per Person For The Second Hour
- \$10.00 Per Person For Each Additional Hour

(veg) Vegetarian offerings. (gf) Gluten-free offerings. 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.

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