

# 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.

# HORS D'OEUVRES, Cold

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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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Prices are based on 100 pieces.

## Hot

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

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# DISPLAY STATIONS

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## Each Display Serves 50 People

**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 Crudité's** 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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\*Market pricing available seven (7) days prior to the event.

# ACTION STATIONS

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**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

<b>Choice of One</b> .....	<b>\$11.00 per person</b>
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

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Add Guacamole ..... \$2.00 per person

# CARVING STATIONS

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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

**Garlic and Herb Rubbed Baron of Beef** <sup>gf</sup> ..... \$12.00 per person  
Red Wine Caramelized Onions

**Prime Rib of Beef** <sup>gf</sup> ..... \$15.00 per person  
Au Jus

**Herb Rubbed Pork Loin** <sup>gf</sup> ..... \$10.00 per person  
Apple Mustard Relish, Rosemary Jus

**Roasted Turkey Breast** <sup>gf</sup> ..... \$11.00 per person  
Cranberry Pear Relish and Turkey Jus

**Boneless Leg of Lamb** <sup>gf</sup> ..... \$18.00 per person  
Natural Lamb Jus and Mint Gastrique

**Roasted Tenderloin of Beef** <sup>gf</sup> ..... \$22.00 per person  
Port Wine Jus

# 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