

BANQUET MENU

GENERAL INFORMATION

BANOUET MENU

Banquet Menus, Room Arrangements and Other Details Pertaining to Your Event Should be Submitted to Your Convention Services 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.

GUARANTEES

The Exact Number of Persons in Attendance for All Banquet Meal Functions Must be given by Noon Seventy-Two Hours (3 Working Days) Prior to the Date of the Event.

This Number is then not Subject to Reduction; However, the Lodge will be Prepared to Serve 5% Above the Guaranteed Number Specified up to 600 Guests and 3% Over 600 Guests.

If the 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.

PRICES

Menu Prices are Subject to Availability and are Subject to Change

SURCHARGES

Buffets Are Priced For One And A Half Hours. Discuss Options With Your Convention Services Manager. Buffets Prepared Below the Minimum Number of Guests are Subject to the Following Per Person Surcharges: Breakfast \$6.00, Lunch \$6.00, Dinner \$6.00

Served Meals with More than One Entrée Selection are Subject to the Following Per Person Surcharges: \$3.00 for Two Choices, \$5.00 for Three Choices

TAXES AND SERVICE CHARGES

Food Prices Quoted are Subject to a 6% PA Sales Tax. A Service Charge of 23% will be Added to all Food and Beverage Items

BEVERAGE SERVICE

The Hershey Lodge Holds a License Granted by the Pennsylvania 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 Lodge.

OFF PREMISE FEE

Any Events Not Held At the Hershey Lodge will Incur at least a \$2000.00 Per Event Off Premise Fee.

Any Event with a Bartender will Incur a \$100.00 Per Bartender Per Hour Off Premise Fee.

FUNCTION ROOMS

Function Rooms are Assigned According to the Anticipated Number of Guests.

If the Number of Guests Fluctuates, it may Become Necessary to Re-Assign Function Space Accordingly.

DISPLAYS, DECORATIONS AND PERSONAL PROPERTY

All Displays and/or Decorations Proposed by Patrons Shall be Subject to the Approval of the Hershey Lodge. Any Property of the Patron, or the Patron's Guests, Brought on the Premises of the Hershey Lodge and Left at the Conclusion of the Event Thereon, Shall be at Sole Risk of the Patron.

The Hershey Lodge will not be Liable for any Loss or Damage to any such Property for any Reason.

KOSHER AND SPECIALTY MEALS

We Understand the Need for Specialty Meals with Today's Banquet Requirements. Requests for Glatt Kosher, Vegetarian Meals and Special Dietary Restrictions can be Accommodated with Meals that will be sure to please the Discerning Palate.

We Require Two Weeks Notice for Kosher Meals and One Weeks Notice for Other Specialty Requests. Once Meals Are Purchased, Client Is Responsible for All Charges Associated with All Special Meals whether Served or Not.

CASH BARS/TICKET BARS

Domestic Beer	\$9
Imported Beer	\$10
Craft Beer (Name Brand/Top Shelf)	\$ 10 / \$ 12
High Noon/Escape Goat/Jimmy Juice	\$ 12
Wine by the Glass (Name Brand/Top Shelf)	\$ 12 / \$ 14
One Liquor Mixed Drinks (Name Brand/Top Shelf/Elite)	\$ 12 / \$ 14 / \$ 18
Two Liquor Cocktails (Name Brand/Top Shelf/Elite)	\$ 15 / \$ 17 / \$ 21
Martinis/On the Rocks (Name Brand/Top Shelf/Elite)	\$ 17 / \$ 19 / \$ 23
Soft Drinks/Bottled Water	\$5

OPEN BARS

Domestic Beer	\$8
Imported Beer	\$9
Craft Beer (Name Brand/Top Shelf)	\$ 9/ \$ 11
High Noon/Escape Goat/Jimmy Juice	\$ 11
Wine by the Bottle (Name Brand/Top Shelf/Elite)	\$ 39 / \$ 46 / \$ 58
Soft Drinks/ Bottled Water	\$4
Liquor (Name Brand/Top Shelf/Elite)	\$11 / \$13 / \$17

A charge of \$50 per hour/per bartender will be levied if revenue fails to exceed \$400 per hour/per bartender. All off-premise events will require a \$50 offsite per bartender per hour service charge regardless of menu selected and in addition to any necessary revenue requirement fees.

KEG BEER

Special Order Kegs are an option based on availability & will be priced by the Beverage Manager if requested.

	1/2	1/4	1/6
Domestic Beer	\$ 475 /	\$ 375 /	\$ 325
Imported Beer	\$600/	\$500	/\$450
Craft Beer	\$800/	\$750 /	\$ 675

HOURLY HOST BARS

Elite

PRICED PER PERSON/PER HOUR	
FIRST HOUR Name Top Shelf Elite	\$ 22 \$ 25 \$ 28
SECOND HOUR Name Top Shelf Elite	\$ 18 \$ 21 \$ 24
ADDITIONAL HOURS Name Top Shelf Elite	\$ 13 \$ 17 \$ 19
HOURLY HOST BARS, BEER, WINE, SO 2 HOUR MINIMUM	DA
	\$ 17 \$ 19 \$ 22
2 HOUR MINIMUM FIRST HOUR Name Top Shelf	\$ 17 \$ 19

\$17

STOCKED LIQUOR BY TIER

All bars including liquor will also include the following: Peach Schnapps, Coconut Rum, Kahlua, Vanilla Vodka, Crème de Cacao and Amaretto. Brands will vary based on the Tier selected.

On the rocks branded cocktails, High Noon, Escape Goat & Jimmy Juice will be included based on availability.

LIQUOR	TIER I	TIER 2	TIER 3
Vodka	Hidden Still	Tito's	Grey Goose
Gin	Hidden Still	Bombay White	Hendrick's
White Rum	Don Q	Captain Morgan	Bacardi
Spiced Rum	Calico Jack	Captain Morgan	Captain Morgan Private Stock
Tequila	Corazon	1800 Silver	Patron Silver
Bourbon	Old Forester	Buffalo Trace	Russell's 10 Year
Whiskey	Jack Daniel's Old No. 7 Seagrams 7	Gentleman Jack Jameson	J.D. Single Barrel Jameson Black Barrel
Scotch	Dewars	Johnny Walker Black	Glenmorangie 12



DOMESTIC	IMPORT	CRAFT
Miller Lite	Stella Artois	Tröegs Haze Charmer
Michelob Ultra	Heineken	Tröegs Perpetual IPA
Yuengling Lager	Corona	1 Seasonal Craft
Samuel Adams Boston	Modelo	Evergrain Joose Juicy
	Angry Orchard	Rusty Rail All Good IPA
	Truly Seltzers	New Trail Broken Heels Hazy



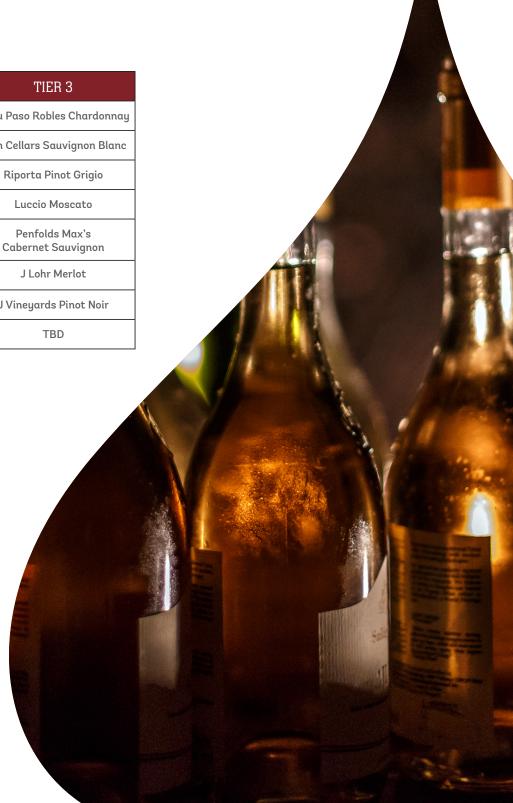
STOCKED WINE BY BOTTLE

BRANDS MAY CHANGE BASED ON AVAILABILITY

WINE	TIER I	TIER 2	TIER 3
White	Quintara Chardonnay	Harken Chardonnay	Daou Paso Robles Chardonnay
	Nicolas Sauvignon Blanc	90+ Cellars Sauvignon Blanc	Josh Cellars Sauvignon Blanc
	Proverb Pinot Grigio	Banfi San Angelo Pinot Grigio	Riporta Pinot Grigio
Sweet	Santa Marina Moscato	Luccio Moscato	Luccio Moscato
Red	Canyon Road Cabernet Sauvignon	Coppola Family Carbernet Sauvignon	Penfolds Max's Cabernet Sauvignon
	Canyon Road Merlot	Murphy Goode Merlot	J Lohr Merlot
	Pio Pinot Noir	Mark West Pinot Noir	J Vineyards Pinot Noir
Sparkling	Wycliff	Pio Prosecco	TBD



PRE-PURCHASED PRICING		
House Punch	\$140 per gallon	
Sangria Punch (Red, White, Cider)	\$155 per gallon	
Champagne Punch	\$175 per gallon	



SPECIALTY STATIONS

Bourbon Bar and Martini Bar are intended as an addition to complement one of our other bar options. Exceptions can be made on a case-by-case basis.

MIMOSA BAR

- · Minimum guarantee of 20 guests and a maximum of 4 stations in any event
- 1 Bartender per 75 guests
- · 4 hour maximum
- All Mimosa Bars to have a minimum of 3 seasonal juices or nectars and garnishes

TIER 1 - SPARKLING WINE \$ 14 per person/hour
TIER 2 - SPARKLING WINE, PROSECCO & BRUT CHAMPAGNE \$ 18 per person/hour

MARTINI BAR

- · Minimum guarantee of 25 guests and a maximum of 4 stations in any event
- 1 Bartender per 50 guests
- · 3 hour maximum
- Martinis included: Hershey's® Kisses™ Signature Chocolate Martini, Reese's™ Peanut Butter Cup Martini, Apple Martini, Cosmopolitan, Classic Vodka and Gin Martinis

TIER 1 - HIDDEN STILL \$ 24 per person/hour
TIER 2 - TITO'S, BOMBAY WHITE \$ 26 per person/hour
TIER 3 - GREY GOOSE, HENDRICK'S \$ 28 per person/hour

BOURBON BAR

- · Minimum guarantee of 25 guests and a maximum of 4 stations in any event
- 1 Bartender per 50 quests
- 3 hour maximum
- Options/Cocktails included: Neat, On the Rocks, Chocolate Old Fashioned, Classic Old Fashioned, Chocolate Manhattan, Classic Manhattan, or Kentucky Mule

TIER 1 - OLD FORESTER & DEVILS RIVER OR WHEEL HORSE \$ 26 per person/hour
TIER 2 - BUFFALO TRACE & LARCENY \$ 29 per person/hour
TIER 3 - WOODFORD RESERVE & RUSSELL 10 YEAR \$ 32 per person/hour

EDUCATIONAL CLASSES

· All classes will be led by one of our in-house beverage instructors and their associates

MARTINI MIXOLOGY

\$85 per person

Back by popular demand and re-engineered to provide our participants with a safe and fun educational environment about the world of spirits and how to create, blend, and enjoy beverages of quality and do so responsibly. Join our knowledgeable beverage staff in creating three simple and delicious martinis that can be found here at *Hershey Lodge* while learning the very recipes we use to produce these frequently ordered martinis.

WINE AND CHOCOLATE PAIRING

\$80 per person

Back by popular demand and re-engineered to provide our participants with a safe and fun educational environment about the world of wine, chocolate, and how to pair them by complement or contrast, and enjoy both responsibly. Join our knowledgeable beverage staff in learning about several of the wines we carry on property and how they pair with some of our favorite Hershey-branded chocolates while enjoying the company of others and making memories to savor for years to come.

BEER AND CHOCOLATE PAIRING

\$70 per person

Back by popular demand and re-engineered to provide our participants with a safe and fun educational environment about the world of beer, chocolate, and how to pair them by compliment or contrast and enjoy both responsibly. Join our knowledgeable beverage staff in learning about the several local craft brews we utilize in this class and how they pair with some of our favorite Hershey-branded chocolates while enjoying the company of others and making memories to enjoy for years to come.

Custom Bars and products outside of our inventory or offerings are available at an additional cost. Please speak to your Convention Services Manager for more details. All prices are current; however, based on the market, price increases may be necessary for certain products.

