



BANQUET MENU

GENERAL INFORMATION

BANQUET 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.

CONTINENTAL BREAKFAST

FOOD DISPLAY AND SERVICE FOR ONE HOUR

HERSHEY LODGE CONTINENTAL \$ 19.95/person

Premium Orange Juice and Apple Juice
Seasonal Fruit Display
Freshly Baked Danish, Scones, Muffins and Croissants
Hard Boiled Eggs, Assorted Low Fat Fruit Yogurts
Steel Cut Oatmeal with Brown Sugar and Sultana Raisins
Freshly Brewed *Cocoa Beanery*® Coffee and Decaffeinated Coffee
Assortment of *Harney & Sons* Herbal and Specialty Teas

BAGEL BREAKFAST \$ 19.95/person

Premium Orange Juice and Apple Juice
Seasonal Fruit Display
Plain, Whole Wheat, and Everything Bagels
Plain, Smoked Salmon, and Herb Whipped Cream Cheese Spreads
Whipped Butter, Fruit Preserves, and Apple Butter
Hard Boiled Eggs
Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee
Assortment of *Harney & Sons* Herbal and Specialty Teas

CONTINENTAL BREAKFAST ENHANCEMENTS - MINIMUM OF 20

HOT \$ 6.95 per each

Ham, Egg & Cheese; Sausage, Egg & Cheese;
or Egg & Cheese Sandwich on your choice of
Buttermilk Biscuit, Flaky Croissant, or English Muffin
Breakfast Burrito

\$ 6.95 per each

*Eggs, Chorizo, Green Onion and Cheddar Cheese
Red Pepper Tortilla, Side of Tomato Salsa*

Biscuits and Sausage Gravy \$ 5.95 per person

COLD \$ 7.50 per each

Berks County Yogurt, Berry and House Made
Granola Parfaits

Vegan Overnight Oats \$ 5.95 per each

*Rolled Oats, Chia Seeds, Coconut Milk, Agave,
Seasonal Fruit*

Specialty Juice Shooters \$ 3.95 per person

*Beet, Carrot and Ginger (Fall/Winter)
Honeydew and Kale (Spring/Summer)*



BUFFET BREAKFAST SELECTIONS

BUFFETS PREPARED FOR A MINIMUM OF 30 GUESTS

BUFFETS PREPARED FOR LESS THAN 30 GUESTS SUBJECT TO \$6 SURCHARGE PER PERSON

All Buffet Breakfasts Served With:

Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee

Assortment of *Harney & Sons* Herbal and Specialty Teas

HERSHEY LODGE BREAKFAST BUFFET
 \$ 27.95/person

Premium Orange Juice and Apple Juice

Seasonal Fruit Display

Freshly Baked Assorted Danish, Scones, Muffins and Croissants With

Whipped Butter

ENTRÉES (Select One)

Scrambled Eggs

Denver Scrambled Eggs

Ham, Peppers, Onions and Cheddar Cheese

Vegetable Scrambled Eggs

Mushrooms, Spinach, and Tomatoes

Cinnamon & Vanilla Dipped French Toast with Warm Syrup & Whipped Butter

Buttermilk Pancakes with Warm Syrup & Whipped Butter

Additional Choices at \$ 3.95/person

ACCOMPANIMENTS (Select Two)

Smoked Bacon or Turkey Bacon

Pork Sausage Links or Patties

Halal All Beef Bacon - \$5.95/person

Sliced Smoked Ham

Potatoes O'Brien

Hershey Lodge Hash Browns

Herb Roasted Potatoes

Additional Choices at \$ 3.95/person

BUFFET ENHANCEMENTS

CHEF ATTENDED STATIONS REQUIRE A MINIMUM OF 30 GUESTS

OMELET AND EGG STATION (Chef Attended)
 \$ 15.95/person

Prepared To Order

BUTTERMILK PANCAKES (Chef Attended)
 \$ 8.95/person

HERSHEY'S Chocolate Butter and Chocolate Chips

Whipped Butter and Warm Syrup

FRENCH TOAST (Chef Attended)
 \$ 8.95/person

HERSHEY'S Chocolate Butter and Chocolate Chips

Whipped Butter and Warm Syrup

BREAKFAST QUESADILLA STATION (Chef Attended)
 \$ 11.95/person

Scrambled Eggs, Chorizo, Chopped Bacon, Peppers & Onions

Cheddar Jack Cheese, Sour Cream, Green Onion

Pico de Gallo & Salsa Verde

BREAKFAST SANDWICH - MINIMUM OF 20

Ham Egg & Cheese; Sausage Egg & Cheese; or Egg & Cheese
 \$ 6.95 per each

Sandwich on your choice of Buttermilk Biscuit, Flaky Croissant,

or English Muffin

Breakfast Burrito
 \$ 6.95 per each

Eggs, Chorizo, Green Onion and Cheddar Cheese in a

Red Pepper Tortilla, Side of Tomato Salsa



PLATED BREAKFAST SELECTIONS

All Plated Breakfasts Served With:
Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee
Assortment of *Harney & Sons* Herbal and Specialty Teas
Croissants and Cinnamon Streusel Bread
Premium Orange Juice

ENTRÉES (Select One)

Scrambled Eggs	\$ 23.95/person
Vegan Scrambled “Eggs”	\$ 26.95/person
<i>Egg Substitute, scrambled with Mushrooms, Spinach, Tomato, and Fresh Herbs</i>	
Meat Lovers Scramble	\$ 25.95/person
<i>Bacon, Ham, and Sausage Scramble with Cheddar Cheese</i>	
Hershey Lodge Quiche	\$ 24.95/person
<i>Ham and Gruyère Individual Quiche with Roasted Mushrooms</i>	
Healthy Frittata	\$ 24.95/person
<i>Prepared with Egg Whites and Egg Beaters with Spinach and Roasted Tomato</i>	
Bacon, Egg, & Cheese Frittata	\$ 24.95/person
<i>Bacon and Cheddar Cheese with Roasted Tomato</i>	
Denver Omelet	\$ 26.95/person
<i>Three Egg Omelet Filled with Diced Ham, Peppers, Onions, and Cheddar Cheese</i>	

ACCOMPANIMENTS (Choice of Two)

- Smoked Bacon or Turkey Bacon
- Pork Sausage Links or Patties
- Halal All Beef Bacon - \$5.95/person
- Sliced Smoked Ham
- Vegan Sausage
- Potatoes O’Brien
- Hershey Lodge Hash Browns
- Herb Roasted Potatoes
- Roasted Vegetable Medley

PLATED BREAKFAST ENHANCEMENTS

Specialty Juice Shooters	\$ 3.95/person
Seasonal Selections:	
<i>Beet, Carrot and Ginger (Fall/Winter)</i>	
<i>Honeydew and Kale (Spring/Summer)</i>	
Fruit Plate	\$ 6.95/person
Berks County Yogurt, Berry and House Made Granola Parfaits	\$ 7.50/person

