

# 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.

## GURANTEES

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 Prepared Below the Minimum Number of Guests are Subject to the Following Per Person Surcharges:

Breakfast \$4.00, Lunch \$4.00, Dinner \$6.00

Served Meals with More than One Entrée Selection are Subject to the Following Per Person Surcharges:

\$2.00 for Two Choices, \$4.00 for Three Choices

## TAXES AND SERVICE CHARGES

Food Prices Quoted are Subject to a 6% PA Sales Tax. A Service Charge of 20% 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. All Hosted Bars will Incur a Bartender Fee of \$50.00 Per Hour, and All Cash Bars will Incur a Bartender Fee of \$25.00 Per Hour, if Revenue from the Bar does Not Exceed \$250.00 Per Hour Per Bartender.

## 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.

# CONTINENTAL BREAKFAST

FOOD SERVICE FOR ONE HOUR

## HERSHEY LODGE CONTINENTAL

\$ 12.95/person

Orange Juice and Apple Juice

Seasonal Fruit Display

Freshly Baked Danish, Muffins and Croissants

Freshly Brewed *Cocoa Beanery*® Coffee and Decaffeinated Coffee

Assortment of *Harney & Sons* Herbal and Specialty Teas

## BAGEL BREAKFAST

\$ 12.95/person

Orange Juice and Apple Juice

Fruit Medley

Assorted Bagels, Cream Cheese, Whipped Butter

Fruit Jams and Preserves

Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee

Assortment of *Harney & Sons* Herbal and Specialty Teas

## CONTINENTAL BREAKFAST ENHANCEMENTS

### HOT

Ham, Egg and Cheese Croissant Sandwich

\$ 4 per each

Sausage, Egg and Cheese Biscuit Sandwich

\$ 4 per each

Breakfast Burrito

\$ 4 per half each

*Eggs, Chorizo, Green Onion and Cheddar Cheese*

*Red Pepper Tortilla, Side of Tomato Salsa*

Cinnamon French Toast

\$ 3/person

*Whipped Butter, Chocolate Chips and Syrup*

Steel Cut Oats with Brown Sugar and Raisins

\$ 2/person

Smoked Bacon

\$ 2/person

Turkey Sausage Links

\$ 2/person

Biscuits and Sausage Gravy

\$ 2/person

Scrambled Eggs and Smoked Bacon

\$ 5/person

### OMELET AND EGG STATION

Chef Attended, prepared to order

\$ 10/person

### COLD

Berks County Yogurt, House-made Granola

\$ 3/person

*HERSHEY'S* Chocolate Chips

Dried Fruits, Preserves and Honey

Smoked Salmon Display, Bagels and Cream Cheese

\$ 6/person

*Shaved Onion, Capers and Tomato*

Individual Low Fat Yogurts

\$ 3 per each

House-made Parfait

\$ 4 per each

*Berks County Yogurt, Berries and Granola*

Bagels with Cream Cheese

\$ 4.50 per each

Seasonal Specialty Juice Shooters

\$ 2 per each

*Beet, Carrot and Ginger (Fall/Winter)*

*Honeydew and Kale (Spring/Summer)*



# BUFFET BREAKFAST SELECTIONS

STANDARD FOOD SERVICE FOR ONE AND A HALF HOURS

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

\$ 18.95/person

Orange Juice and Apple Juice  
Seasonal Fruit Display  
Cold Cereals with Whole and Skim Milk  
Fruit Yogurts  
Freshly Baked Danish, Muffins and Croissants  
Whipped Butter

## ENTRÉES (select One)

Scrambled Eggs  
Denver Scrambled Eggs  
*Ham, Peppers, Onions and Cheddar Cheese*  
Spinach and Feta Cheese Scrambled Eggs  
French Toast *with Warm Syrup & Whipped Butter*  
Pancakes *with Warm Syrup & Whipped Butter*

*Additional Choices at \$ 2 per person*

## ACCOMPANIMENTS (select two)

Smoked Bacon  
Turkey Bacon  
Pork Sausage Links  
Pork Sausage Patties  
Canadian Bacon  
Smoked Ham  
Potatoes O'Brien  
*Hershey Lodge®* Hash Browns  
Herb Roasted Potatoes

*Additional Choices at \$ 1.50/person*

# BUFFET ENHANCEMENTS

STATIONS REQUIRE A MINIMUM OF 30 GUESTS

## BREAKFAST SANDWICH

\$ 2/person

Eggs, Canadian Bacon and Cheddar Cheese on a  
Biscuit or Croissant

## BREAKFAST BURRITO

\$ 2.25/person

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

## OMELET AND EGG STATION (Chef Attended)

\$ 10/person

Prepared To Order

## PANCAKES (Chef Attended)

\$ 5/person

HERSHEY'S Chocolate Butter and Chocolate Chips  
Whipped Butter and Warm Syrup

## FRENCH TOAST (CHEF ATTENDED)

\$ 6/person

HERSHEY'S Chocolate Butter and Chocolate Chips  
Whipped Butter and Warm Syrup

## BREAKFAST QUESADILLA STATION (Chef Attended)\$ 8/person

Scrambled Eggs, Chorizo, Braised Chicken  
Blended Cheeses, Sour Cream, Green Onion  
Cilantro and Pico de Gallo



# 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 Breakfast Breads  
Orange Juice

## ENTRÉES (select One)

<b>Scrambled Eggs</b>	\$ 13.95/person
<b>S'mores French Toast</b> <i>Miniature Marshmallows, Graham Cracker Sprinkles HERSHEY'S Chocolate Chips and Warm Syrup</i>	\$ 14.95/person
<b>Hershey Lodge Quiche</b> <i>Ham and Gruyère Quiche with Roasted Mushrooms</i>	\$ 14.95/person
<b>Healthy Frittata</b> <i>Prepared with Egg Whites and Egg Beaters with Spinach and Roasted Tomato</i>	\$ 14.95/person
<b>Frittata</b> <i>Bacon and Cheddar Cheese with Roasted Tomato</i>	\$ 14.95/person
<b>Eggs Benedict</b> (Maximum of 100 Guests) <i>Two Poached Eggs with Canadian Bacon on an English Muffin, Topped with Hollandaise Sauce</i>	\$ 16.95/person
<b>Spinach Frittata Benedict</b> (Maximum of 300 guests) <i>Feta Cheese and Canadian Bacon on an English Muffin, Topped with Tomato Hollandaise Sauce</i>	\$ 16.95/person
<b>Burrito</b> (Maximum of 300 guests) <i>Scrambled Eggs, Chorizo and Jack Cheese with Sweet Pepper-Potato Hash and Roasted Tomato</i>	\$ 15.95/person

## ACCOMPANIMENTS (select two)

Smoked Bacon  
Turkey Bacon  
Pork Sausage Links  
Pork Sausage Patties  
Canadian Bacon  
Smoked Ham  
Potatoes O'Brien  
*Hershey Lodge Hash Browns*  
Herb Roasted Potatoes  
Roasted Vegetable Medley

# PLATED BREAKFAST ENHANCEMENTS

## SPECIALTY JUICE SHOOTERS

Seasonal Selections:

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

## FRUIT CUP

**BERKS COUNTY YOGURT, BERRIES AND  
HOUSE-MADE GRANOLA PARFAITS**

\$ 2/person

\$ 5/person

\$ 6/person

