

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 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.

CASH BARS/TICKET BARS

Cash Bar Price Inclusive of 20% Service Charge.

Domestic Beer	\$ 6
Imported Beer	\$ 6.50
Craft Beer	\$ 6.50
Wine by the Glass	\$ 8
Martinis	\$ 12
Soft Drinks/Bottled Water	\$ 3.25

SINGLE LIQUOR DRINKS

Name	\$ 8
Prestige	\$ 9

DOUBLE LIQUOR DRINKS

Name	\$ 16
Prestige	\$ 18

A charge of \$25 per hour/per bartender will be levied if revenue fails to exceed \$250 per hour/per bartender.

HOSTED BARS

PRICED ON CONSUMPTION

Domestic Beer	\$ 5
House Wines by the Glass	\$ 7
Craft Beer	\$ 5.50
Domestic Beer ½ Keg	\$ 300
Imported Beer	\$ 5.50
Craft Imported Beer ½ Keg	\$ 375

SINGLE LIQUOR DRINKS

Name	\$ 7
Prestige	\$ 8

DOUBLE LIQUOR DRINKS

Name	\$ 13
Prestige	\$ 15

All prices subject to a 20% Service Charge unless otherwise noted.

HOURLY HOST BARS

PRICED PER PERSON/PER HOUR

FIRST HOUR

Name	\$ 13
Prestige	\$ 14
Cordial	\$ 15

SECOND HOUR

Name	\$ 11
Prestige	\$ 12
Cordial	\$ 13

ADDITIONAL HOURS

Name	\$ 9
Prestige	\$ 10
Cordial	\$ 11

Tablesides Cordial Service is Available (Maximum of 150 Guests).

A charge of \$50 per hour/per bartender will be levied if revenue fails to exceed \$250 per hour/per bartender.

OFFSITE CATERING

Bartender Charges per hour	\$ 50 per hour
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HOSPITALITY SUITES

Bartender Charges per hour	\$ 25 per hour
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Liquors per bottle:

Name	\$ 95
Prestige	\$ 105
Cordial	\$ 115



WINE LIST

Our Beverage Manager is available to assist you with selecting the Appropriate Wines to complement your Dining Experience.

TIER ONE

Cabernet Sauvignon

Dark Horse

Merlot

Fox Brook

Chardonnay

Quail Creek

Pinot Grigio

Ca 'Donini

White Zinfandel

Beringer

Sparkling Wine

Domaine Ste. Michelle

Hosted Bar Prices

Glass \$ 7

Bottle \$ 24

Cash Bar Prices

Glass \$ 8

TIER TWO

Cabernet Sauvignon

William Hill

Merlot

Columbia Winery

Chardonnay

CK Mondavi

Pinot Grigio

Zenato

Pinot Noir

Picket Fence Russian River

Malbec

Dona Paula

Hosted Bar Prices

Glass \$ 9

Bottle \$ 28

Cash Bar Prices

Glass \$ 11.50

*Advanced Notice will be Required in Order to Ensure Availability of Special Orders.
All Wines Subject to Availability.*

For Wines not Listed, please speak to your Convention Services Manager in regards to Price and Policy.



SPECIALTY PUNCHES

SELECTIONS ARE PRICED PER GALLON AND SERVE 20 GUESTS

Amaretto Sweet-Sour Punch <i>Amaretto, Midori Melon Liqueur Pineapple Juice, Sweet and Sour Mix</i>	\$ 65 per gallon
Fruity Fuzzy Navel Punch <i>Peach Schnapps, Vodka, Orange Juice Strawberry Daiquiri Mix</i>	\$ 65 per gallon
Piña Colada Punch <i>Light Rum, Pineapple Juice, Crème of Coconut Fresh Cream</i>	\$ 65 per gallon
Florida Sunshine Punch <i>Orange Vodka, Orange Liqueur, Pineapple Juice Orange Juice, Club Soda</i>	\$ 75 per gallon
Red Velvet Punch <i>Southern Comfort, Sloe Gin, Cranberry Juice Orange Juice, Club Soda</i>	\$ 65 per gallon
Champagne Punch <i>Champagne, Peach Schnapps Sierra Mist, Club Soda</i>	\$ 65 per gallon
Sangría Punch <i>Red Wine, Brandy, Club Soda, Fresh Cut Mint</i>	\$ 65 per gallon
Tropical Fruit Punch <i>(Non-alcoholic)</i>	\$ 30 per gallon
Sherbet Punch <i>(Non-alcoholic)</i>	\$ 35 per gallon

SPECIALTY BEVERAGE SERVICES

All services can be Ordered for Individual Events
or as an Enhancement to a Cash or Open Bar.

Martini Ice Bar <i>Features Flavored Vodkas and Premium Gins Poured Through a Custom Ice Sculpture \$450</i>	Priced on consumption
Bloody Mary Bar <i>Selection of Premium Vodka, House-made Bloody Mary Mix and Traditional Garnishes</i>	Priced on consumption
Coffee and Cordials Bar <i>Freshly Brewed Cocoa Beanery Coffee, Decaffeinated Coffee, Flavored Coffees International Teas, Shaved Chocolate, Dried Orange Rind Chocolate Covered Coffee Beans, Cinnamon Sugar, Whipped Cream Torani Syrups, Almonds, Chocolate Peppermint Stirrs Featuring a Wide Array of Specialty Cordials</i>	Priced on consumption
Island Rum Bar <i>Selection of White Rum, Añejo, Dark Rum & Flavored Rums with Appropriate Mixers to create Mojitos, Cuba Libres, Daiquiris and Piña Coladas</i>	Priced on consumption

BEVERAGE EDUCATIONAL SERVICES

MINIMUM 10 GUESTS, MAXIMUM 50 GUESTS

Events to take place in a classroom setting.

WINE TASTING CLASS

Starting at \$ 38/person

Enjoy a tasting class in which the wonderful world of wine is explored.

This class includes a variety of five special wines to sample, cold canapés, educational materials and a professional instructor.

WINE AND CHOCOLATE

Starting at \$ 40/person

Indulge your love of chocolate and passion for wine with this unique course.

Experience five different wine varietals paired with five different HERSHEY'S Candies all in an entertaining and informative class conducted by our property beverage manager. Once you discover how to harmoniously combine these two beautiful, complex, and captivating tastes, you may never look at chocolate or wine quite the same.

BEER AND CHOCOLATE

Starting at \$ 30/person

Chocolate and Beer can be incredible together and are the focus of this intimate tasting, which will pair five brews (including local Central Pennsylvania Microbrews) with five HERSHEY'S Candies. Our beverage manager will guide you through the best pairings. Your group may be surprised how well these beverages complement chocolates, bringing out the best flavors in each.

CHOCOLATE MARTINI MIXOLOGY CLASS

Starting at \$ 45/person

Learn how to make martinis in this fun and interactive mixology class.

During this one hour class, our resident mixologist will instruct each guest on how to make four uniquely different Hershey Chocolate Martinis.

Each guest will be at their own station - complete with glasses, bar tools and ingredients - to mix each of the four martinis. Try this class if you are looking for a great team bonding event!