

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.

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)

Scrambled Eggs	\$ 13.95/person
S'mores French Toast <i>Miniature Marshmallows, Graham Cracker Sprinkles HERSHEY'S Chocolate Chips and Warm Syrup</i>	\$ 14.95/person
Hershey Lodge Quiche <i>Ham and Gruyère Quiche with Roasted Mushrooms</i>	\$ 14.95/person
Healthy Frittata <i>Prepared with Egg Whites and Egg Beaters with Spinach and Roasted Tomato</i>	\$ 14.95/person
Frittata <i>Bacon and Cheddar Cheese with Roasted Tomato</i>	\$ 14.95/person
Eggs Benedict (Maximum of 100 Guests) <i>Two Poached Eggs with Canadian Bacon on an English Muffin, Topped with Hollandaise Sauce</i>	\$ 16.95/person
Spinach Frittata Benedict (Maximum of 300 guests) <i>Feta Cheese and Canadian Bacon on an English Muffin, Topped with Tomato Hollandaise Sauce</i>	\$ 16.95/person
Burrito (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 \$ 2/person

Seasonal Selections:

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

FRUIT CUP \$ 5/person

BERKS COUNTY YOGURT, BERRIES AND HOUSE-MADE GRANOLA PARFAITS \$ 6/person

