

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.

RECEPTIONS

DISPLAYS

Guests served assumes the display is in addition to a buffet or reception menu

Sliced Seasonal Fruit and Berries (Serves up to 50)	\$250
Antipasti (Serves up to 50)	\$ 320
<i>Selection of Cured Meats and Salami, Marcona Almonds Olive Medley, Bocconcini, Tapenade, Tomato Basil Relish Marinated Grilled Vegetables, Focaccia Crostini</i>	
Vegetable Crudit� (Serves up to 50)	\$245
<i>Garlic Roasted Pepper Hummus Creamy Ranch</i>	
Domestic and International Cheese (Serves up to 50)	\$295
<i>Table Grapes and Cured Olives, Sliced Baguette Assorted Crackers, Onion-Fig Marmalade</i>	
Lancaster County Cheese and Smoked Meats Display (Serves up to 50)	\$ 280
<i>Whole Grain Honey Mustard, Pretzel Sticks Cracker Assortment</i>	
Hot Smoked Salmon (Serves up to 50)	\$ 350
<i>Served Chilled with Lemon Cream, Capers, Pickled Onion Relish Bagel Chips</i>	
Cocktail Shrimp	\$ 350 per 100 pieces
<i>Spicy Cocktail Sauce</i>	

COLD HORS D'OEUVRES

HERSHEY LODGE RECOMMENDS 10 TO 12 PIECES PER PERSON PER HOUR

Cold Hors d'oeuvres may be butler passed at an additional \$25 per server per hour.

Seared Rare Tuna	\$ 350 per 100 pieces
<i>Wonton Chip, Wasabi Dressing</i>	
Cucumber Gazpacho	\$ 270 per 100 pieces
<i>Pickled Shrimp Relish</i>	
Blackened Crab Terrine	\$ 290 per 100 pieces
<i>Red Pepper Flatbread, Lemon Chive Cream</i>	
Smoked Salmon Pinwheel	\$ 270 per 100 pieces
<i>Pumpernickel, Fennel Cream</i>	
Ginger Shrimp	\$ 320 per 100 pieces
<i>Edamame Guacamole, Jicama Chip</i>	
Asparagus in Tarragon Aioli	\$ 260 per 100 pieces
<i>Steam Kissed, Served in a Shot Glass</i>	
Goat Cheese Stuffed Peppadew	\$ 260 per 100 pieces
<i>Sweet Pickled Pepper, Blended Chive Goat Cheese</i>	
Belgian Endive	\$ 280 per 100 pieces
<i>Blue Cheese Cream, Almonds, and Grape</i>	
Bruschetta	\$ 260 per 100 pieces
<i>Olive Baguette, Tomato Relish, Shaved Asiago</i>	
Melon in Prosciutto	\$ 270 per 100 pieces
<i>Cantaloupe and Honeydew</i>	
Country Ham Salad	\$ 260 per 100 pieces
<i>Buttermilk Biscuits, Pickled Mustard Seeds</i>	
Country Pat�	\$ 270 per 100 pieces
<i>Pretzel Cracker, Brandied Cherry Preserve</i>	

Tataki Beef	\$ 320 per 100 pieces
<i>Rice Cracker, Ginger Pickle, Sesame Sriracha Cream</i>	
Meat and Potatoes	\$ 270 per 100 pieces
<i>Dried Beef and Horseradish Cream, New Potato Socle</i>	
Smoked Chicken Caesar	\$ 270 per 100 pieces
<i>Romaine Hearts, Garlic Croutons, Parmesan Shaves</i>	
Jerk Chicken Salad	\$ 270 per 100 pieces
<i>Red Pepper Flatbread, Pickled Papaya Relish, Plantain Crisp</i>	



RECEPTIONS (CONT.)

HOT HORS D'OEUVRES

Steamed Pork Pot Stickers <i>Sesame Soy Sauce</i>	\$ 290 per 100 pieces
Edamame Pot Stickers <i>Sesame Soy Sauce</i>	\$ 290 per 100 pieces
Beef or Chicken Wellingtons <i>Delicate Blend of Meat and Mushroom Duxelles Wrapped in Puff Pastry</i>	\$ 290 per 100 pieces
Seared Scallops Wrapped in Bacon	\$ 320 per 100 pieces
Portobello Arancini <i>Stuffed Risotto, Spinach, Mozzarella Provolone, Marinara Dipping Sauce</i>	\$ 280 per 100 pieces
Lobster Arancini <i>Stuffed Saffron Risotto Sherry Cream, Basil Rouille</i>	\$ 280 per 100 pieces
Crab Stuffed Mushrooms <i>Lump Crab Filling</i>	\$ 350 per 100 pieces
Turkey Chili Quesadilla Roll <i>Jack and Cheddar Cheeses Cilantro Cream</i>	\$ 280 per 100 pieces
Vegetable Empanadas <i>Ancho Chili Cream</i>	\$ 280 per 100 pieces
Sesame Chicken <i>Hoisin Barbeque Sauce</i>	\$ 270 per 100 pieces
Buttermilk Fried Shrimp <i>Cracked Pepper Lime Aioli</i>	\$ 350 per 100 pieces
Boneless Chicken Wings <i>Buffalo Blue Cheese Dipping Sauce</i>	\$ 270 per 100 pieces
Coconut Shrimp <i>Sweet Chili Sauce</i>	\$ 320 per 100 pieces
Raspberry Brie <i>in Puff Pastry</i>	\$ 280 per 100 pieces
Curried Samosas <i>Vegetarian Cucumber Raita</i>	\$ 280 per 100 pieces
Mini Crab Cakes <i>Orange Remoulade</i>	\$ 350 per 100 pieces
Stuffed Buffalo Chicken Meatball <i>Blue Cheese and Caramelized Onion Ranch Dipping Sauce</i>	\$ 280 per 100 pieces
Vegetable Spring Roll <i>Crispy Rolled Dumpling Spicy Orange Mustard</i>	\$ 290 per 100 pieces
Peking Duck Spring Roll <i>Marinated Hoisin Duck Ginger Plum Sauce</i>	\$ 290 per 100 pieces

SLIDERS

Italian Meatloaf <i>Marinara and Grated Cheese</i>	\$ 320 per 100 pieces
Pulled Pork <i>Vinegar, Mustard and Smoky Tomato Barbeque Sauces Cider Slaw</i>	\$ 380 per 100 pieces
Turkey Meatball <i>Sweet Onion Cranberry Compote Tarragon Cracked Pepper Mayonnaise</i>	\$ 320 per 100 pieces
Angus Burgers <i>Smothered Onions, Cheddar Lager Sauce</i>	\$ 400 per 100 pieces
Lamb Burgers <i>Tzatziki, Feta Cheese and Roma Tomato</i>	\$ 400 per 100 pieces
Lobster Salad Roll <i>Lobster, Mayonnaise, Celery Tarragon and Chives</i>	\$ 600 per 100 pieces



ENHANCEMENTS

PRICED IN ADDITION TO A BUFFET OR RECEPTION MENU

If only Action Stations are selected, a minimum of four are required.

Please discuss options with your Convention Services Manager.

ACTION STATIONS

FOOD DISPLAY AND SERVICE FOR ONE HOUR.

Caesar Salad Station	\$ 6/person per hour
<i>Chopped Romaine Hearts, Aged Parmesan Cheese, Focaccia Croutons House-made Caesar and Avocado Ranch Dressings, Corn Relish</i>	
Enhancements:	
<i>Hot Smoked Salmon</i>	\$ 8/person per hour
<i>Grilled Diced Chicken Breast</i>	\$ 4/person per hour
<i>Beef and Black Bean Enchiladas</i>	\$ 3/person per hour
<i>Garlic Shrimp</i>	\$ 9/person per hour
Mashed Potato Martini Bar	\$ 9/person per hour
<i>Yukon Gold Mashed Potatoes with Green Onions, Sour Cream Smoked Local Bacon, Cheddar Cheese, Parmesan, Crumbled Blue Cheese, Pulled Braised Beef, Stewed Mushrooms, Onion Straws Garlic Ranch Potato Crumbs</i>	
French Onion Short Rib Risotto	\$ 8/person per hour
<i>Braised Beef, Caramelized Onion, Gruyère, Au Jus</i>	
Pasta Station	\$ 9/person per hour
<i>Cheese Tortellini with Grilled Chicken, Broccolini, Diced Tomatoes Lemon Herb Brodo. Penne Pasta Aglio E Olio with Marinara and Alfredo Sauces, Pesto, Flaked Red Pepper, Parmesan</i>	
Shrimp, Chicken, or Beef Yaki Udon	\$ 8/person per hour
<i>Stir Fried Japanese Wheat Noodles, Vegetables, Sweet Ginger Soy Sauce</i>	
Sesame Shrimp Cakes and Steamed Rice Buns	\$ 8/person per hour
<i>Hoisin Vinaigrette, Green Onion Vegetable Slaw</i>	
Workbench Pasta Station	\$ 11/person per hour
<i>House-made Pasta, Cut and Finished at the Station, Tagliolini two ways Spiced Crab and Rapini with Lemon, Cacio Pepe with Pecorino Cheese and Chili Flakes</i>	
Tostada and Quesadilla Grill	\$ 8/person per hour
<i>Flour Tortillas from the Grill, Mild Jack and Cotija Cheeses, Coco Chili Braised Chicken, Roasted Vegetables, Black Beans, Tostadas, Cabbage Salad Tomatillo and Ancho Salsas, Avocado Cream</i>	
Grilled Sausage and Pretzel Station (Minimum 25 Guests)	\$6.50/person per hour
<i>Fresh and Smoked Sausage, Soft Pretzel Bites Crafted Mustards, Pickled Vegetable Slaw</i>	
Beef Bistro Steak (Minimum 25 Guests)	\$7.50/person per hour
<i>Five Spice Glazed Stir Fried Udon Noodles</i>	

CARVING STATIONS

Guests served assumes the carving station is in addition to a buffet or reception menu.

Whole Roasted Turkey Breast	\$ 265
<i>Pan Jus, Cranberry Jalapeño Mayonnaise, Potato Rolls Serves approximately 35 guests</i>	
Braised Beef Chuck Roll	\$ 225
<i>Horseradish Cream, Dijon Mustard, Braising Jus Potato Rolls Serves approximately 25 guests</i>	
Slow Smoked Pitt Ham	\$ 250
<i>Bourbon Brown Sugar Glaze, Crafted Mustard Spiced Apple Butter Potato Rolls Serves approximately 50 guests</i>	
Baron of Beef	\$ 1150
<i>Au Jus, Horseradish Cream, Dijon Mustard Potato Rolls Serves approximately 150 guests</i>	
Garlic Roasted Tenderloin of Beef	\$ 330
<i>Warm Baguette, Braised Mushroom Ragout Horseradish Cream, Dijon Mustard Serves approximately 18 guests</i>	
Peppercorn Brined Pork Loin	\$ 175
<i>Pineapple Barbecue, Grilled Scallion Mayonnaise Serves approximately 25 guests</i>	
Lamb Gyro Station	\$ 300
<i>Feta Olive Salad, Harissa Tomato Salsa, Tzatziki, Crisp Chips Soft Pita Bread Serves approximately 60 guests</i>	
Porchetta	\$ 175
<i>Spice Rolled Pork Shoulder Broccoli Rabe and Roasted Peppers Garlic Pan Jus, Aged Provolone, Black Olive Aioli Ciabatta Baguette Serves approximately 25 guests</i>	
Barbecue Station	\$ 350
<i>Carved Beef Brisket and Pulled Pork Shoulder Smoke Roasted Low and Slow Three Sauces: Vinegar, Mustard and Smoky Tomato Soft Rolls, Cider Slaw Serves approximately 50 guests</i>	