



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.

RECEPTIONS

DISPLAYS

Sliced Seasonal Fruit and Berries (Serves up to 50)	\$ 475.00
Antipasti (Serves up to 50) <i>Selection of Cured Meats and Salami, Marcona Almonds Olive Medley, Bocconcini, Tapenade, Tomato Basil Relish Marinated Grilled Vegetables, Focaccia Crostini</i>	\$ 495.00
Shrimp Cocktail (Serves up to 50) <i>Spicy Cocktail Sauce</i>	\$ 595.00
Vegetable Crudit� (Serves up to 50) <i>Garlic Roasted Pepper Hummus Creamy Ranch</i>	\$ 425.00
Domestic and International Cheese (Serves up to 50) <i>Table Grapes and Cured Olives, Sliced Baguette Assorted Crackers, Onion-Fig Marmalade</i>	\$ 595.00
Lancaster County Cheese and Smoked Meats Display (Serves up to 50) <i>Whole Grain Honey Mustard, Pretzel Sticks Assorted Crackers</i>	\$ 595.00

GOLD HORS D'OEUVRES

HERSHEY LODGE RECOMMENDS 8 TO 10 PIECES PER PERSON PER HOUR

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

Butler Passed Items Noted by (*)

Seared Rare Tuna* <i>Wonton Chip, Wasabi Dressing</i>	\$ 595.00 per 100 pieces
Cucumber Gazpacho* <i>Pickled Shrimp Relish</i>	\$ 395.00 per 100 pieces
Blackened Crab Terrine* <i>Red Pepper Flatbread, Lemon Chive Cream</i>	\$ 525.00 per 100 pieces
Brie Cheese & Phyllo Cup <i>Orange Compote, Almond</i>	\$ 425.00 per 100 pieces
Smoked Salmon Pinwheel* <i>Pumpernickel, Fennel Cream</i>	\$ 450.00 per 100 pieces
Ginger Shrimp* <i>Edamame Guacamole, Jicama Chip</i>	\$ 495.00 per 100 pieces
Asparagus in Tarragon Aioli* <i>Steam Kissed, Served in a Shot Glass</i>	\$ 425.00 per 100 pieces
Goat Cheese Stuffed Peppadew* <i>Sweet Pickled Pepper, Blended Chive Goat Cheese</i>	\$ 425.00 per 100 pieces
Bruschetta <i>Olive Baguette, Tomato Relish, Shaved Asiago</i>	\$ 395.00 per 100 pieces
Beef Tartare <i>Brioche Crouton, Caper Aioli</i>	\$ 475.00 per 100 pieces
Curried Chicken Salad <i>Cucumber Chip</i>	\$ 450.00 per 100 pieces
Tuna Poke Spoon* <i>Sriracha Cream Sauce, Toasted Sesame</i>	\$ 495.00 per 100 pieces
Grilled Chicken Caesar Lettuce Cup <i>Romaine Hearts, Garlic Croutons, Parmesan Shaves</i>	\$ 450.00 per 100 pieces
Jerk Chicken Salad* <i>Red Pepper Flatbread, Pickled Papaya Relish, Plantain Crisp</i>	\$ 475.00 per 100 pieces



RECEPTIONS (CONT.)

HOT HORS D'OEUVRES

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

Butler Passed Items Noted by (*)

Steamed Pork Pot Stickers	\$ 475.00 per 100 pieces
<i>Sesame Soy Sauce</i>	
Edamame Pot Stickers	\$ 475.00 per 100 pieces
<i>Sesame Soy Sauce</i>	
Beef or Chicken Wellingtons *	\$ 495.00 per 100 pieces
<i>Delicate Blend of Meat and Mushroom</i>	
<i>Duxelles Wrapped in Puff Pastry</i>	
Seared Scallops Wrapped in Bacon *	\$ 550.00 per 100 pieces
Four Cheese Arancini	\$ 475.00 per 100 pieces
<i>Stuffed Risotto, Spinach, Mozzarella, Provolone,</i>	
<i>Parmesean, and Ricotta, Marinara Dipping Sauce</i>	
Lobster Arancini	\$ 525.00 per 100 pieces
<i>Stuffed Saffron Risotto</i>	
<i>Sherry Cream, Basil Rouille</i>	
Crab Stuffed Mushrooms *	\$ 550.00 per 100 pieces
<i>Lump Crab Filling</i>	
Turkey Chili Quesadilla Roll	\$ 425.00 per 100 pieces
<i>Jack and Cheddar Cheeses</i>	
<i>Cilantro Cream</i>	
Buffalo Chicken Empanadas	\$ 500.00 per 100 pieces
<i>Ranch Dip</i>	
Sesame Chicken	\$ 450.00 per 100 pieces
<i>Hoisin Barbeque Sauce</i>	
Buttermilk Fried Shrimp	\$ 525.00 per 100 pieces
<i>Cracked Pepper Lime Aioli</i>	
Boneless Chicken Wings	\$ 450.00 per 100 pieces
<i>Buffalo Blue Cheese Dipping Sauce</i>	
Coconut Shrimp	\$ 525.00 per 100 pieces
<i>Sweet Chili Sauce</i>	
Raspberry Brie *	\$ 425.00 per 100 pieces
<i>in Puff Pastry</i>	
Curried Samosas	\$ 425.00 per 100 pieces
<i>Chicken or Vegetarian</i>	
<i>Cucumber Raita</i>	
Pork and Cheese Arepa *	\$ 475.00 per 100 pieces
<i>Cotija Cheese, Scallion and Roasted Red Pepper</i>	
Mini Crab Cakes	\$ 550.00 per 100 pieces
<i>Orange Remoulade</i>	
Stuffed Buffalo Chicken Meatball	\$ 450.00 per 100 pieces
<i>Blue Cheese and Caramelized Onion</i>	
<i>Ranch Dipping Sauce</i>	
Vegetable Spring Roll	\$ 425.00 per 100 pieces
<i>Crispy Rolled Dumpling</i>	
<i>Spicy Orange Mustard</i>	
Peking Duck Spring Roll	\$ 450.00 per 100 pieces
<i>Marinated Hoisin Duck</i>	
<i>Ginger Plum Sauce</i>	

SLIDERS

Italian Meatloaf	\$ 525.00 per 100 pieces
<i>Marinara and Grated Cheese</i>	
Turkey Meatball	\$ 525.00 per 100 pieces
<i>Sweet Onion Cranberry Compote</i>	
<i>Tarragon Cracked Pepper Mayonnaise</i>	
Angus Burgers	\$ 525.00 per 100 pieces
<i>Smothered Onions, Cheddar Lager Sauce</i>	
Crab Cake Sliders	\$ 625.00 per 100 pieces
<i>Roasted Red Pepper Old Bay Aioli</i>	



ENHANCEMENTS STATIONS

PRICED IN ADDITION TO A BUFFET OR RECEPTION MENU

MINIMUM 50 GUESTS

PLEASE DISCUSS OPTIONS WITH YOUR CONVENTION SERVICES MANAGER

FOOD DISPLAY AND SERVICE FOR ONE HOUR.

Grilled Chicken Caesar Salad Station	\$ 14.95/person per hour
<i>Chopped Romaine Hearts, Aged Parmesan Cheese, Focaccia Croutons</i>	
<i>House Made Caesar and Avocado Ranch Dressings, Corn Relish</i>	
Chilled Enhancements:	
<i>Roasted Salmon</i>	\$ 8.95/person per hour
<i>Garlic Grilled Shrimp</i>	\$ 9.95/person per hour
Barbeque Station	\$ 14.95/person per hour
<i>Carved Smoked Beef Brisket and Roasted Pulled Pork Shoulder</i>	
<i>Two Sauces: Mustard and Smokey Tomato</i>	
<i>Soft Rolls, Cider Slaw</i>	
Mashed Potato Bar	\$ 11.95/person per hour
<i>Yukon Gold Mashed Potatoes with Green Onions, Sour Cream</i>	
<i>Smoked Local Bacon, Cheddar Cheese, Parmesan, Crumbled</i>	
<i>Blue Cheese, Pulled Braised Beef, Stewed Mushrooms, Onion Straws</i>	
<i>Garlic Ranch Potato Crumbs</i>	
Build Your Own Pasta Bar	\$ 11.95/person per hour
<i>Cheese Tortellini with Grilled Chicken, Broccolini, Diced Tomatoes</i>	
<i>Lemon Herb Brodo, Penne Pasta Aglio e Olio with Marinara and Alfredo</i>	
<i>Sauces, Pesto, Flaked Red Pepper, Parmesan</i>	
Tostada and Quesadilla Grill	\$ 9.95/person per hour
<i>Flour Tortillas from the Grill, Mild Jack and Cotija Cheeses, Coco Chili Braised</i>	
<i>Chicken, Roasted Vegetables, Black Beans, Tostadas, Cabbage Salad</i>	
<i>Tomatillo and Ancho Salsas, Avocado Cream</i>	
Grilled Sausage and Pretzel Station	\$7.95/person per hour
<i>Fresh and Smoked Sausage, Soft Pretzel Bites</i>	
<i>Crafted Mustards, Pickled Vegetable Slaw</i>	

ACTION STATIONS

PRICED IN ADDITION TO A BUFFET OR RECEPTION MENU

PLEASE DISCUSS OPTIONS WITH YOUR CONVENTION SERVICES MANAGER

Whole Roasted Turkey Breast	\$ 335.00
<i>Pan Jus, Cranberry Jalapeño Mayonnaise, Potato Rolls</i>	
<i>Serves approximately 40 guests</i>	
Slow Smoked Pitt Ham	\$ 325.00
<i>Bourbon Brown Sugar Glaze, Crafted Mustard</i>	
<i>Spiced Apple Butter, Potato Rolls</i>	
<i>Serves approximately 50 guests</i>	
Baron of Beef	\$ 1,575.00
<i>Au Jus, Horseradish Cream, Dijon Mustard, Potato Rolls</i>	
<i>Serves approximately 150 guests</i>	
Garlic Roasted Tenderloin of Beef	\$ 550.00
<i>Warm Baguette, Braised Mushroom Ragout</i>	
<i>Horseradish Cream, Dijon Mustard</i>	
<i>Serves approximately 18 guests</i>	
Peppercorn Brined Pork Loin	\$ 295.00
<i>Tamarind Brown Sugar Glaze, Grilled Scallion Mayonnaise</i>	
<i>Serves approximately 25 guests</i>	
Lamb Gyro Station	\$ 395.00
<i>Feta Olive Salad, Harissa Tomato Salsa, Tzatziki, Crispy Pita Chips,</i>	
<i>Soft Pita</i>	
<i>Serves approximately 60 guests</i>	
Porchetta	\$ 350.00
<i>Spice Rolled Pork Shoulder, Broccoli Rabe and Roasted Peppers</i>	
<i>Garlic Pan Jus, Aged Provolone, Black Olive Aioli</i>	
<i>Ciabatta Baguette</i>	
<i>Serves approximately 30 guests</i>	
French Onion Short Rib Risotto	\$11.95/person per hour
<i>Braised Beef, Caramelized Onion, Gruyere, au Jus</i>	
Shrimp, Chicken, or Beef Yaki Udon	\$11.95/person per hour
<i>Stir Fried Japanese Wheat Noodles, Vegetables, Sweet Ginger Soy Sauce</i>	
Workbench Pasta Station	\$18.95/person per hour
<i>House Made Pasta, Cut and Finished at the Station, Tagliolini Two Ways</i>	
<i>Spiced Crab and Rapini with Lemon</i>	
<i>Cacio Pepe with Pecorino Cheese and Chili Flakes</i>	