

## Banquet Menus



## Coffee Breaks



# Coffee Breaks

## Food

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- Gift Bag and Amenity deliveries to guest rooms are subject to a \$3 service charge per room for up to two (2) items.

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## Signature Breaks

### The Lancaster County

Dark Chocolate Brownies

White Chocolate Blondies

Whoopie Pies

Soft Pretzels, Brown Mustard

Buttered Popcorn

Individual Bottled Water

Assorted Soft Drinks

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection

\$16

### The Fresh Veggie Break

Assorted Vegetable Juices

A Selection of Granola and Energy Bars

Vegetable Crudités

French Onion and Cucumber-Dill Greek Yogurt Dips

Individual Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection

\$16

### Mezza Break

Selection of Fresh and Grilled Vegetables

Hummus, Muhammara, Dolmades

Marinated Olives, Grilled Pita Bread

Individual Bottled Water

Lemonade, Iced Tea, Assorted Soft Drinks

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection

\$18

### The Hersheypark® Break

Peanuts, Popcorn, Potato Chips, Cracker Jacks

Mini Corn Dogs, Yellow Mustard

Individual Ice Cream Cups

Lemonade, Iced Tea,

Assorted Soft Drinks,

Individual Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection

### It's Hershey, It Must Be Chocolate

Mini Chocolate Cream Pies, Chocolate Fudge Brownies  
Chocolate Cup Cakes, Chocolate Chip Cookies  
Warm Chocolate Fondue, Seasonal Fresh Fruit  
White Milk and Chocolate Milk  
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection

\$17

### The Ice Creamery

(A Minimum of 20 Guests)  
Vanilla and Chocolate Ice Cream  
Assorted Hershey's Candy Toppings  
Honey Roasted Nuts, Whipped Cream, Cherries, Sprinkles  
Warm Chocolate Fondue, Seasonal Fruits  
Lemonade, Iced Tea, Assorted Soft Drinks  
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection

\$21

### Apple Break

Warm Apple Turnovers  
Green Apple Yogurt Smoothies, Chocolate Dipped Apples  
A Variety of Fresh Whole Apples  
Apple Wedges with Peanut Butter  
Individual Bottled Water  
Apple Juice  
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection

\$20

### The Sweets Cupcake Break

A Selection of Classic Cupcakes from The Hotel Hershey  
Assorted Hershey's Candy Toppings  
White Milk and Chocolate Milk,  
Individual Bottled Water,  
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection

\$21

### Hugs and Kisses

Individual Bottled Water  
Assorted Soft Drinks  
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection  
Selection of Cookies ~ Chocolate Chip, Oatmeal Raisin, and Peanut Butter,  
Chocolate Chip Fudge Brownies and White Chocolate Blondies

\$11

## Beverage Breaks

### Coffee Break 1

Freshly Brewed Coffee, Decaffeinated Coffee  
and Hot Tea Selection  
\$5

### Coffee Break 2

Individual Bottled Water  
Assorted Soft Drinks  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Hot Tea Selection  
\$6.25

### All Day Beverage Break

8 Hours  
Individual Bottled Water, Assorted Soft Drinks  
Freshly Brewed Coffee, Decaffeinated Coffee  
and Hot Tea Selection  
\$42

### A La Carte Beverages

- Assorted Soft Drinks - \$3.50 each, on consumption
  - Bottled Water - \$3.50 each, on consumption
  - Sparkling Water - \$5.00 each, on consumption
- Assorted Pure Leaf Teas - \$3.50 each, on consumption
- Individual Bottled Juices - \$3.50 each, on consumption
  - Power Drinks - \$4.75 each, on consumption
- Bottled Coffee Drinks - \$4.75 each, on consumption

### A La Carte Break Additions

- Soft Pretzels with Deli Mustard - \$40 per dozen
- Fresh Seasonal Fruit Skewers with Warm Chocolate Sauce - \$5.75 each
  - Mixed Nuts - \$16.75 per pound
- Assorted Fruit and Ice Cream Bars - \$3.50 each, on consumption
  - Assorted Hershey's Candy - \$1.85 each, on consumption
- Individual Bags Potato Chips and Pretzels - \$3.50 per bag
  - Individual Bags of Popcorn - \$3.50
- Multi-Colored Tortilla Chips, Guacamole, and Salsa - \$4.75 per person
  - Assorted Biscotti - \$2.25 per piece
  - Chocolate Brownies and Blondies - \$27 per dozen
- Assorted Miniature Desserts (Chef Choice) - \$36 per dozen
  - Chocolate Dipped Strawberries - \$3.50 per piece
- Chocolate Chip, Oatmeal Raisin, and Peanut Butter Cookies - \$27 per dozen
  - Whole Fruit - \$3.50 per piece on consumption
  - Assorted Yogurts – Plain and Fruit - \$4.00 each, on consumption
- Energy Bars, Power Bars, and Granola Bars - \$3.50 each, on consumption
- Hot Chocolate, 6 Cup Pot - \$12

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## Continental Breakfast Buffets

### The Classic

Assorted Juices ~ Orange, Grapefruit, Cranberry, V8  
A Selection of Freshly Baked Croissants, Danish, and Muffins  
Fruit Preserves, Sweet and Chocolate Butter  
A Selection of Freshly Sliced Fruit  
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection

\$18

### The Pennsylvania Dutch

Assorted Juices ~ Orange, Grapefruit, Cranberry, V8  
A Selection of Freshly Sliced Fruit  
Pecan Sticky Buns, Walnut Crumb Coffee Cake,  
Sliced Breakfast Breads, Sweet and Chocolate Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection

\$19

### The All-American Continental

Assorted Juices ~ Orange, Grapefruit, Cranberry, V8  
A Selection of Freshly Sliced Fruit  
A Selection of Freshly Baked Croissants, Danish, and Muffins  
Fruit Preserves, Sweet and Chocolate Butter  
A Selection of Cereal  
All Bran, Special K, Shredded Wheat, and House Made Bircher Muesli  
White Milk and Chocolate Milk  
Hot Oatmeal, Brown Sugar, Chopped Walnuts and Raisins  
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection

\$20

## Breakfast Buffets

For less than 25 guests, add \$50 service charge

### The Traditional Hershey Breakfast Buffet

Assorted Juices ~ Orange, Grapefruit, Cranberry, V8  
Freshly Sliced Fruit  
House Made Bircher Muesli, Granola  
Scrambled Eggs  
Buttermilk Pancakes OR French Toast  
Warm Maple Syrup  
Smoked Bacon and Country Sausage Links  
Breakfast Potatoes,  
A Selection of Freshly Baked Croissants,  
Danish, and Muffins  
Fruit Preserves, Sweet and Chocolate Butters  
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot  
Tea Selection

\$29

### The Heart Healthy Breakfast

Assorted Juices ~ Orange, Grapefruit, Cranberry, V8  
Freshly Sliced Fruit  
House Made Bircher Muesli, Granola  
A Selection of Cereals: All Bran, Special K, Shredded  
Wheat, Skim  
2% Milk and Skim Milk  
Hot Oatmeal, Brown Sugar, Chopped Walnuts  
and Raisins  
Egg White and Vegetable Frittata  
Turkey Bacon or Chicken Sausage  
Steamed Breakfast Potatoes, Shallots and Herbs  
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot  
Tea Selection

\$27

### Additions To Any Continental Breakfast or Breakfast Buffet

(Pricing is per person)

Berry Granola Yogurt Parfaits ..... \$6.75  
Orange Mango Smoothie .....  
\$5.50  
Strawberry Banana Smoothie.....  
\$5.50  
A Selection of Individual Fruit Yogurts ..... \$4  
Smoked Salmon, Traditional  
Accompaniments ..... \$10  
Egg and Cheese Biscuit with choice of one:  
Sausage, Ham or Bacon ..... \$8  
Baked Mushroom and Swiss Cheese Frittata ... \$9  
Bacon, Egg and Cheddar Burritos, Salsa ..... \$9  
Assorted Bagels, Cream Cheese.....  
\$4.50  
Baked Cheese Blintzes, Raspberry sauce ..... \$6.75

Oatmeal with Brown Sugar, Chopped Walnuts  
and Raisins ..... \$6.75  
  
Traditional Eggs Benedict with Canadian Bacon,  
English Muffin and Hollandaise Sauce ..... \$9  
Asparagus and Crab Benedict, Crab Cake, English  
Muffin, Sundried Tomato Hollandaise  
Sauce..... \$10  
Omelet Station\*: Cooked to Order by Our Chef  
Including, Natural Eggs, Egg Whites, Choice  
of Mushrooms, Onions, Peppers, Ham, Bacon,  
Spinach, Tomatoes, Cheese Blend. .... \$14  
Savory and Sweet Crepe Station  
Savory Crepe-Braised Chicken with Sweet Corn  
Sauce and Honey Tabasco Mascarpone  
Sweet Crepe: Warm Bananas Foster with White

Chocolate Mousse, Macerated Strawberries and French Cream with Mint  
Compote ..... \$14

# Plated Breakfast

All Breakfasts are Accompanied with a Choice of Starter, Fresh Juice  
Assortment of Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selections

## Starters

Freshly Sliced Fruit and Berries

Strawberry-Banana Smoothie or Orange-Mango Smoothie

Banana Cream Parfait

## Entrees

Scrambled Eggs, Crispy Bacon, Link Sausage,  
Potatoes, Roasted Tomato  
\$25

Choice of Omelet  
Served with Breakfast Potatoes and Roasted Tomato

Greek Omelet  
Feta Cheese, Olives, Tomatoes, Red Onion  
\$26

Heartland Omelet  
Apple Wood Smoked Bacon, Cabot Cheddar  
\$26

Southwest Omelet  
Chorizo, Poblano Peppers, Sharp Cheddar, Salsa  
\$26

House Made French Toast  
Apple Cinnamon Compote, Powdered Sugar, Maple Syrup  
\$24

Chicken and Waffles  
Buttermilk Fried Chicken, Waffle, Country Gravy, Black Pepper Maple Syrup  
\$28

Sausage Gravy  
Cheddar and Chive Biscuit, Potatoes O'Brien, Scallion Sausage Gravy  
\$27

## Afternoon Tea and Brunch



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# *The Hotel Hershey* Afternoon Tea Buffet

For less than 25 guests, add \$50 service charge

Imported and Domestic Cheese Selections

Crispy Lavosh, Breads, Crackers, and Chutneys and Nuts

Fresh Vegetable Display, Ranch and Thousand Island Dressings,  
Lemon-Mint Yogurt Dip

Fresh Fruit Display  
Wild Berry Coulis and Honey Yogurt Sauce

## Tea Sandwiches

Cucumber with White Chocolate Mint Cream Cheese

Crab and Avocado Salad with Preserved Lemon

Chicken Salad, Almonds, Boursin Cheese

Norwegian Smoked Salmon with Apricot Mostarda and Cream Cheese

Traditional Tomato Gazpacho

Scones, Clotted Cream, Marmalade

## Pastries

Chocolate Raspberry Truffle Tart

Key Lime Meringue Tart

Chocolate Dipped Strawberries

Blueberry Almond Creme Cake

Hot Tea Selection and Freshly Brewed Coffee

**\$36**

# *The Hotel Hershey Chocolate Brunch*

A Minimum of 50 Guests is Required

Assorted Juices ~ Orange, Grapefruit, Cranberry, V8  
Sliced Seasonal Fruit, Chocolate Shavings

Chocolate and Butter Croissants, Pecan Glazed Sticky Buns,  
Double Chocolate Chip Muffins  
Fruit Preserves, Honey, Sweet and Chocolate Butter

Mesclun Greens and Spinach  
Carrots, Cucumbers, Cherry Tomatoes, Cauliflower, Cheese, Croutons  
Chocolate Raspberry Vinaigrette, and White Chocolate Ranch Dressing

Old Fashioned Potato Salad  
Campanelle Pasta with Grilled Broccolini, Asiago Cheese, Sherry Herb Vinaigrette  
Cocoa and Coffee Rubbed Beef with Green Beans, Fingerling Potatoes, Mustard Dressing  
Honey and Orange Marinated Tuna with White Chocolate Gremolata

Scrambled Eggs  
Poached Eggs on an English Muffin with Shaved Ham, Sweet Potato Puree, Hollandaise Sauce  
Smoked Sausages  
Applewood Bacon  
Breakfast Potatoes  
Chocolate Chip Pancakes with Maple Syrup

Cocoa Chili Rubbed Salmon, Fennel Bacon Hash, White Chocolate Chive Butter Sauce  
Slow Roasted Beef Sirloin, Burgundy Braised Carrots, Port Wine Chocolate Sauce  
Seasonal Vegetable

Dark Chocolate Bread Pudding, Vanilla Sauce,  
Chocolate Chip Pecan Tarts, Double Chocolate Cheese Cake, Chocolate Peanut Butter Cupcake  
Chocolate Cream Pie, Raspberry Chocolate Truffle Tarts  
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection

\$71

Lunch





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## Boxed Lunch

Choice of Sandwich

A choice of up to three sandwiches will require a guaranteed count 72 hours prior to the event.

Black Forest Ham and Swiss, Dijionaise,  
Whole Wheat Bread

Cucumber, Tomato, Pea Sprouts, Avocado, Red Pepper,  
Hummus, Rosemary Olive Oil Wrap (v)

Tomato and Mozzarella Cheese, Arugula, Pesto Sauce,  
Focaccia Bread (v)

Lebanon Bologna, Cheddar, Brown Mustard, Pretzel Roll

Grilled Chicken Caesar, Sun Dried Tomato Wrap

Pepperoni, Genoa Salami, Cappicola Ham, Provolone Cheese,  
Sweet Pepper Relish, Lettuce, Tomato, Baguette

Roast Beef, Roasted Red Peppers, Provolone, Arugula,  
Country White Bread

Turkey and Bacon, Honey Mustard, Tomatoes,  
Green Leaf Lettuce, Pretzel Roll

Turkey and Brie, Cranberry Chutney, Croissant

Chicken Salad, Celery, Grapes, Arugula, Croissant

Tuna Salad, White or Wheat Bread

\$29

### All Boxed Lunches Served with:

Fresh Fruit Salad

Pasta Salad

Individual Bag of Potato Chips

Hershey's Chocolate Bar

Assorted Sodas and Waters

## Lunch Buffets

### Pennsylvania Deli Buffet

For less than 25 guests, add \$50 service charge

Soup of the Day

Seasonal Garden Greens, Cherry Tomatoes, Shredded Carrots and Red Cabbage, Cucumbers,  
Cheddar and Monterey Jack Cheese, Croutons, Honey Mustard and Herb Dressing

Creamy Macaroni Salad

Potato Salad with Egg, Pickles and Scallions, Creamy Dill Dressing

Pepper Slaw

Sweet Onion Vinaigrette

#### Choice of Three:

Ham, Roast Beef, Chicken Salad, Lebanon Bologna,  
Oven Roasted Turkey, Sliced Chicken Breast, Tuna Salad

Assorted Sliced Cheese

Selection of Sliced Breads

Pickles, Onions, Lettuce, Tomatoes,  
Mayonnaise, Mustard

Seasonal Fresh Fruit

Assortment of Cookies, Brownies, Blondies

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection

Iced Tea with Lemon

\$33

Choice of Three Pre-Made Sandwiches Available for an Additional \$3

## Pennsylvania Farmers Market Buffet

Minimum of 25 guests

Chicken Rivel Soup

Salad Display

Mixed Greens, Romaine, PA Mushrooms, Yellow and Red Cherry Tomatoes, Julienne of Assorted Peppers, Shredded Carrots, Rosemary Croutons, Buttermilk Ranch and Red Wine Vinaigrette

Sweet Vinegar Cucumbers with White Onion and Fresh Dill

Potato Salad, Pommery Mustard Dressing

Penne Pasta, Red and Yellow Peppers, Celery, Carrots, Tomatoes, Sherry Herb Vinaigrette

Sliced Seasonal Fruit

### Hot Selections

Grilled Flank Steak, Roasted Sweet Potatoes with Onions, Bourbon Sauce

Rosemary Roasted Chicken, Spätzle, Wilted Spinach, Roasted Mushroom Sauce

Pan Seared Tilapia, Caramelized Fennel, Baby Greens, Tomato, Beurre Blanc

Roasted Red Bliss Potatoes

Seasonal Vegetable Medley

Assorted Rolls, Butter

Chocolate Whoopie Pies, Peanut Butter Pie, Red Velvet Cream Cheese Brownies, Dutch Apple Crisp Tart, Dark Chocolate Bread Pudding, Vanilla Bean Sauce

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection, Iced Tea with Lemon

\$43

## "Heart Healthy"

For less than 25 guests, add a \$50 service charge

Potato and Kale Soup

Build Your Own Salad Buffet

Selection of Greens

Mesclun Mix, Romaine Leaves, Butter Lettuce, Radicchio, and Baby Spinach.

Vegetable Topping Selections

Diced Tomatoes, Sliced Red Onion, Cucumbers, Peppers, Julienne Carrots, Broccoli Florets, Sliced Mushrooms, Roasted Corn.

Other Topping Selections

Chopped Egg, Roasted Olive Mix, Candied Pecans, and Toasted Almonds.

Meat and Seafood Topping Selections

Choice of Three:

Grilled Beef Flank Steak, Lemon Herb Chicken Breast, Blackened Shrimp, Charred Rare Tuna, Rosemary Ham, and Roasted Turkey Breast.

Cheese Topping Selections

Cheddar, Parmesan, Feta, and Blue Cheeses.

Dressing Selections

Citrus Balsamic Vinaigrette, Buttermilk Ranch, Honey Mustard, Fat Free Raspberry, and Red Wine Vinaigrette.

Assorted Rolls and Butter

Selection of Desserts

Fresh Fruit Cocktail, Assorted Cookies, and Brownies.

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection, Iced Tea with Lemon

\$39

## European Deli Buffet

For less than 25 guests, add \$50 service charge

Italian Wedding Soup

Salads

Greek Salad Display

Romaine Lettuce, Cherry Tomatoes, Cucumbers,  
Olives, Feta Cheese, Sliced Banana Peppers,  
Red Wine Vinaigrette

German Potato Salad, Caramelized Onions, Lardons, Capers,  
Dijon Mustard Vinaigrette

Italian Pasta Salad, Cheese Tortellini, Cured Italian Meats and Cheeses, Olives, Peppers, Sherry Herb Vinaigrette

French Vegetable Salad, Roasted Haricot Verts, Chopped Egg, Roasted Peppers, Lemon Herb Vinaigrette

Deli Board

Choice of Three:

Blackforest Ham, Pepper Crusted Salami, Soppressata, Spicy Capicola Ham, Pepperoni, Lemon-Herb Chicken

Selection of Cheese~ Mozzarella, Provolone, Gouda

Bibb Lettuce, Tomato, Onions, Pickles

Served with Pesto Mayonnaise, Dijon Mustard,  
Roasted Garlic Aioli

Olive Bread, Rustic Rolls, Baguette

Desserts

Mousseline Parfait, Milk Chocolate Pignoli Tartlet,  
Sacher Torte, Chocolate Almond Tart

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea Selection and Iced Tea with Lemon

**\$38**

## Tex Mex Buffet

Minimum of 25 guests

### Salad Station

Romaine Lettuce, Charred Corn, Diced Tomatoes, Monterey Jack and Cheddar Cheese,  
Crisp Tortilla Strips, Cilantro-Lime Vinaigrette and Chipotle Ranch

Spicy Shrimp and Corn Salad , Smoked Paprika Vinaigrette

Rice and Black Bean Salad, Corn, Scallions, Tomato Cumin Vinaigrette

Tomato, Avocado, Grilled Onion Salad, Lime Vinaigrette

### Build Your Own Fajitas

Grilled Beef Skirt Steak, Marinated Chicken, Pan Seared Fish of the Day

Roasted Peppers and Onions

Warm Flour Tortillas and Crispy Taco Shells

Shredded Lettuce, Shredded Monterey Jack and Cheddar Cheese,

House Made Salsa, Guacamole, Sour Cream

Pork Carnitas

Spicy Black Bean Soup

Spanish Rice • Refried Beans

Cornbread

Margarita Chiffon Tarts, Pineapple Upside Down Cake, Ancho Fudge Torte,  
Cinnamon Churros, Honeyed Syrup, Caramel Flan with Seasonal Fruit

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection,  
and Iced Tea with Lemon

\$47

## Plated Luncheon Menu

A Minimum of Three Courses Required.  
For less than 25 guests, add \$50 service charge

### Soups

Saffron Corn Chowder  
\$5.50

Amish Chicken and Vegetable  
\$6.75

She Crab Soup, Fresh Crab, and Chives  
\$8

Beef and Vegetable  
\$7.75

### Salads

Mesclun Greens, Crisp Vegetables, Tomato Wedges,  
Herb Sherry Vinaigrette  
\$6.75

Iceberg Lettuce Wedge, Baby Tomato Relish, Crisp Bacon,  
Bleu Cheese Dressing  
\$7.75

Classic Caesar Salad, Grated Parmesan,  
and Rustic Croutons, Sun Dried Tomatoes  
\$9

Sliced Tomatoes, Mozzarella, Fresh Basil, Balsamic  
Reduction, Extra Virgin Olive Oil  
\$9

### Meat and Poultry Entrees

Molasses Glazed Chicken Breast,  
Herb Roasted Potatoes, Thyme Scented Poultry Jus  
\$29

Chicken Roulade  
Sundried Tomato, Green Onion, Fontina Cheese,  
Brown Rice Pilaf, Madeira Sauce  
\$29

Rosemary Roasted Pork Tenderloin  
Whole Grain Mustard Spätzle, Warm Bacon Vinaigrette  
\$31

Grilled Petite Filet of Beef  
Boursin Cheese Whipped Potatoes, Port Wine Sauce  
\$42

### Fish and Seafood Entrees

Fried Crab Cakes,  
Medley of Seasonal Vegetables,  
Oven Roasted Tomato Basil Sauce  
38

Pan Roasted Salmon Fillet  
Dill Potato Pancakes, Champagne Butter Sauce  
\$29

Pan Seared Striped Bass,  
Sautéed Spinach, Bulgur Wheat and Orzo Medley,  
Herb Butter Sauce  
\$29

## Pasta and Vegetarian Entrees

Three Cheese Ravioli  
Wilted Spinach, Caramelized Red Onion,  
Smoked Tomato Sauce

\$25

Oven Baked Polenta  
with Fontina Cheese and Basil,  
Spinach, Roasted Mushrooms,  
Red Pepper Coulis

\$26

Stuffed Bell Peppers  
Wild Rice and Vegetable Pilaf,  
Creamed Spinach

\$26

## Plated Luncheon Desserts

Classic Chocolate Cream Pie,  
Whipped Cream, Chocolate Sauce and Shavings  
\$9

Vanilla Berry Creme Brulée,  
Fresh Berries, Whipped Cream  
\$9

Philadelphia-Style Vanilla Cheesecake  
Whipped Cream, Strawberries, White Chocolate Shavings  
\$9

Signature Peanut Butter Cream Pie  
Whipped Cream, Caramel Sauce  
\$9

Dark Chocolate Truffle Cake  
Whipped Cream, Macerated Berries  
\$9



Dinner



# Dinner

## Food

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- The Hotel Hershey agrees to provide service or accommodations of 5% over minimum guarantee.
- Coffee Break and Continental Breakfast per person prices represent food and beverage for a one (1) hour time period. Requests for extending past the one hour will incur an additional 50% of the menu price.
- Buffet and Food Station per person pricing represent food for a maximum of one and a half consecutive hours. Requests for extending past the one and a half consecutive hours will incur an additional 50% of the menu price. Take out Boxes on buffets are not provided.
- Requests for multiple entrée service will be subject to a surcharge of \$7 per person. Surcharges are subject to applicable taxes and service charges. Guaranteed entree selections are required 72 hours (3 business days) in advance of event. Maximum of 3 entrée. Combination entrées will count as two choices.
- Requests for multiple entrée service where the entrée order is taken at the table are accepted. The highest priced entrée selection will prevail for all choices. There is a 50-guest maximum and no more than three entrée choices are available. The menu must include two courses prior to the entrée with a single choice of appetizer or soup, salad, and dessert. Multiple choices of each course are not offered, and pricing is subject to a \$10 per person surcharge plus applicable taxes and services charges. Combination entrées will count as two choices.
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- All food prices are subject to a 6% Pennsylvania state sales tax and a taxable 23% service charge.
- All prices are subject to change.

## Outdoor Events

- The Hotel Hershey® reserves the right to make the final weather decision regarding outdoor events for the safety of its guests and employees. The decision will be made and communicated to the group four (4) hours prior to the event start time based on the local forecast and radar.
- In case of inclement weather, back up space inside the hotel will be required and arranged during the event

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- All prices are subject to change.
- All Host and Cash Bars will have an additional \$50 service charge billed if sales of \$400 per bartender per hour are not attained.
- The Hotel Hershey® 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 or on The Hotel Hershey® property.
- Under Pennsylvania Law, all guests consuming alcoholic beverages must be 21 years of age or older. Proof of age is required upon request.
- The Hotel Hershey® reserves the right to exclude any and all objectionable persons from the function, or The Hotel Hershey® premises, without liability.

## Meeting Room Guidelines and Deliveries

- The Hotel Hershey® reserves the right to approve all signage, displays and decoration and its placement on property. All signage must use a free standing easel or stand. Signage may not be attached and/or taped to walls. Please submit proofs of your proposed signage to your Conference Planning Manager, prior to arrival for approval.
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## Dinner Buffets

### Harvest Buffet

Minimum of 25 guests

Chicken and Corn Soup

#### Salads

Harvest Chef's Salad

Crisp Local Greens, Sliced Cucumbers, Carrots, Tomatoes,  
Sharp Cheddar, Ranch, Honey Mustard and Herb Vinaigrette

Harvest Potato Salad

Chopped Egg, Bacon, Peppers, Celery, Apple Cider Vinaigrette

Broccoli Salad

Red Cabbage, Toasted Almonds,  
Cherries, Creamy Sherry Herb Dressing

Tri Colored Bow Tie Pasta, Broccoli, Red Bell Peppers, Carrots,  
Cucumbers, Creamy Ranch Dressing

#### Hot Selections

Blackened Salmon

Julienned Fennel, Red Peppers, Green Beans,  
Lemon Herb Cream

Pan Seared Chicken

Roasted Baby Carrots, Parsnips, Bourbon Poultry Jus

Oven Roasted Beef Sirloin

Sweet Potatoes, Caramelized Onions,  
Birch Beer Sauce

with

Seasonal Vegetable Medley  
Tri-Colored Potatoes with Fresh Parsley  
Assorted Rolls, Butter

#### Desserts

Dutch Apple Crisp Tarts, Peanut Butter Cream Pie,  
Chocolate Pecan Tart, Spiced Carrot Cupcakes,  
Chocolate Candy Cheesecake, Fresh Fruit Display

Freshly Brewed Coffee, Decaffeinated Coffee  
and Hot Tea Selection

**\$65**

### Asian Buffet

Minimum of 25 guests

Egg Drop Soup

Gado-Gado, Chilled Indonesian Vegetable Salad  
with Peanut Dressing

Yellow Curry Chicken and Long Bean Salad, Coconut Dressing

Sushi Rice Salad

Sichuanese, Spiced Cucumber Salad

#### Entrées

Kalbi, Korean BBQ Short Ribs with Pickled Cabbage Slaw

Teriyaki Glazed Salmon, Fire Roasted Baby Bok Choy, Red Peppers

Chili Rubbed Grilled Chicken, Green Beans, Black Beans

Wok Fried Asian Vegetable Medley ~ Coconut Rice

#### Desserts

Mango Green Tea Custard, Forbidden Rice Pudding,  
Coconut Chiffon Cake, Sesame Pineapple Torte

Freshly Brewed Coffee, Decaffeinated Coffee,  
and Hot Tea Selection

**\$67**

## Trevi 5 Buffet

Minimum of 25 guests

Creamy Tomato Goat Cheese Soup

### Primi

Caesar Salad, Romaine, Caesar Dressing, Blistered Cherry Tomatoes, Parmesan, Marinated Olives, Rosemary Crusted Croutons

Italian Vegetable Salad, Tomatoes, Cucumbers, Asparagus, Olives, Banana Peppers, Feta Cheese, Red Wine Vinaigrette

Grilled Asparagus, Crispy Prosciutto, Shaved Piave Cheese, Lemon-Olive Oil

Heirloom Tomatoes, Mozzarella, Balsamic Reduction, Basil

### Salume E Formaggio

Cured Italian Meats, Cheese and Grilled Vegetable Display, Olives, Chutney, Herbed Seasoned Lavosh

### Entrees

Braised Chicken Arrabiata, Rosemary Garlic Whipped Potatoes

Italian Sausage, Beans, Roasted Pepper Ragu

Pan Seared Salmon, Roasted Garlic Orzo, Grilled Broccoli Rabe, Creamy Tomato Sauce

Chianti Braised Beef Short Ribs, Gorgonzola Polenta, Roasted Cipollini Onions, Roasted Baby Carrots

### Pasta

Cheese Tortellini, Pesto Cream, Spinach, Roasted Cherry Tomatoes, Pecorino Cheese

### Vegetable

Roasted Rainbow Cauliflower & Romanesco, Golden Raisins, Caper Butter

Served With Focaccia and Olive Bread

### Desserts

Classic Tiramisu, Ricotta-Filled Cannoli, Apricot Almond Tart, Rum Baba Cake, Milk Chocolate Pignoli Tart

Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selection

\$67

## BBQ Buffet

Minimum of 25 guests

### Salads

Romaine and Boston Bibb Lettuce Mix

Charred Corn, Diced Peppers, Red Onion, Black Beans, Cherry Tomatoes, Shredded Carrots, Red Cabbage, Bacon Bits, Cheddar and Jack Cheese Blend, Barbeque Ranch Dressing and Caramelized Red Onion Vinaigrette

Grilled and Roasted Vegetables, Fresh Basil, Balsamic Syrup

Fusilli Pasta Salad, Zucchini, Tomatoes, Red Onions, Feta Cheese, Smoked Paprika Vinaigrette

Loaded Baked Potato Salad, Broccoli, Bacon, Cheddar, Scallions, Sour Cream Dressing

### Entrée Selections

Smoked Beef Brisket, Texas Style Barbeque Sauce, Braised Collard Greens, Fried Onions

Jack Daniels Glazed Baby Back Pork Ribs, House Made Cole Slaw

Grilled Chicken, Roasted Red Bliss Potatoes with Red Onions and Fresh Parsley

Blackened Catfish with Corn Pepper Relish, Remoulade Sauce

Corn on the Cobb with Cilantro-Lime Butter

Molasses Baked Beans with Bacon and Onions

Corn Bread

### Desserts

Chocolate Pecan Tart, White Chocolate Cheesecake, Lemon Cream Tartlet, Dark Chocolate Mousse Cup, Petit Apple Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea Selection

\$76

## Plated Dinner Menu Selections

A Minimum of Three Courses. For less than 25 guests, add \$50 service charge

### Appetizers – Cold

Chilled Shrimp  
Prosciutto and Asparagus, Sourdough Crouton,  
Truffle Vinaigrette  
\$16

Jumbo Lump Crab Salad  
Mango, Avocado, Tropical Fruit Coulis  
\$18

Beef Tenderloin Carpaccio  
Capers, Frisee Lettuce,  
Whole Grain Mustard Vinaigrette  
\$16

### Appetizers – Hot

Smoked Chicken Ravioli  
Wild Mushrooms, Asparagus, Tarragon-Tomato Cream  
\$9

Pan Roasted Crab Cakes  
Confit Tomato Salad, Citrus Beurre Blanc  
\$18

Cocoa Dusted Sea Scallops,  
Whipped Potatoes, Melted Leeks, Chervil Beurre Blanc  
\$ 18

### Soups

She Crab Soup, Fresh Crab, Chives  
\$9

Chicken and Vegetable with Fresh Herbs  
\$8

Braised Beef Short Rib with Vegetables and Barley  
\$8

Lobster Bisque, Lobster and Leek Relish  
\$10

### Salads

Mixed Green Salad  
Sliced Tomatoes, Cucumbers, Carrots, Sherry Vinaigrette  
\$9

Classic Caesar Salad  
Sun-Dried Tomato, Rustic Croutons, Parmesan Cheese  
\$9

Boston Bibb, Frisee, Sliced Egg, Roasted Cherry Tomatoes,  
Manchego Cheese, White Balsamic Vinaigrette  
\$10

Iceberg Lettuce Wedge, Baby Tomato Relish, Bacon,  
Blue Cheese Dressing  
\$10

Lolla Rossa and Baby Oak Lettuce, Herbed Goat Cheese, Toasted  
Almonds, Dried Cherries, Honey Port Wine Poached Pear,  
Lemon Herb Vinaigrette  
\$10

## Dinner Entrees

### Poultry

Pan Roasted Chicken Breast,  
Lemon Thyme Sauce  
\$36

Glazed Chicken Roulade, Wild Mushrooms,  
Leeks, Marsala Sauce  
\$39

Chicken Saltimbocca Roulade, Prosciutto,  
Chicken Mousse, Fontina Cheese, Sage Sauce  
\$40

Seared Jurgielewicz Duck Breast,  
Dried Cherry Sauce  
\$41

### Meat

Grilled Flat Iron Steak,  
Whole Grain Mustard Sauce  
\$36

Bacon Wrapped Pork Tenderloin,  
Tomato and Pearl Onion Chutney  
\$38

Hershey's Chocolate and Port Wine Braised  
Beef Short Ribs, Natural Reduction  
\$40

Grilled Filet of Beef ,  
Madeira Sauce  
\$49

### Seafood

Pan Roasted Salmon Fillet,  
Lemon-Chive Beurre Blanc  
\$37

Prosciutto Wrapped Monk Fish,  
Saffron Beurre Blanc  
\$38

Crab Crusted Halibut,  
Lobster Sauce  
\$42

Pretzel Crusted Crab Cakes,  
Whole Grain Mustard Sauce  
\$43

## Vegetarians

Potato Gnocchi  
Asparagus, English Pea, Portobello Mushroom  
Brown Butter  
\$33

Shiitake and Leek Cannelloni  
Cannellini Bean and Mushroom Ragu  
\$33

Harissa Marinated Cauliflower Steak  
Freekah and Kamut Pilaf, Golden Raisins, Crispy Chickpeas  
\$33

## Combination Entrée

Must Select Two

Chef's Selection of Starch and Vegetable

Grilled Filet of Beef  
Bordelaise Sauce  
\$26  
Braised Short Rib  
Natural Braising Reduction  
\$22  
Chicken  
Lemon-Thyme Poultry Sauce  
\$21  
Veal Tenderloin  
Whole Grain Mustard Demi  
\$26

Crab Cake  
\$36  
Jumbo Prawns  
\$36  
Salmon  
\$21  
Lobster  
\$40  
Shrimp  
\$22

## Desserts

Chocolate Trilogy  
Milk Chocolate Creme Brulee, Chocolate Caramel Torte and  
White Chocolate Cheesecake  
\$13  
Passionfruit Praline Hazelnut Torte  
Whipped Cream, Raspberry Sauce  
\$11  
Dark Chocolate Decadence Torte  
Mixed Berry Compote, Whipped Cream, Florentine Crunch  
\$11

Chocolate n' Strawberry  
Grand Marnier Dark Chocolate Cake, Strawberry Bavarian  
Whipped Cream, Macerated Strawberries  
\$11  
Bailey's White Chocolate Cheesecake  
Whipped Cream, Caramel Sauce, Blackberry Compote  
\$10  
Triple Chocolate Mousse Cake  
Fresh Berries, Whipped Cream  
\$10

## Receptions





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# Cold Hors d'oeuvres

Set at Station or Butler Passed at \$25 per Server per Hour

Fig and Balsamic Chutney with Goat Cheese and Walnut Mousse, Baguette

Caramelized Onion, Sun-Dried Tomatoes, Boursin Cheese, Baguette

Tomato and Olive Bruschetta

Coconut Chicken Salad, Sourdough

Chipotle Chicken and Avocado Salad, Flat Bread Crouton

Brie Cheese and Strawberry-Fig Jam, Focaccia Crouton

\$4 per piece

Spicy Curry Beef and Peanut Salad, Cucumber Cup

Bacon and Roquefort Mini Quiche

Pesto Marinated Tomato and Mozzarella Skewers

Smoked Salmon with Apricot Cream Cheese, Sourdough Crouton

Duck Confit, Shaved Manchego Cheese, Dried Dates, Crostini

Bacon and Chive Deviled Eggs

\$4.25 per piece

Smoked Trout with Lemon Herb Aioli, Fried Capers, Sourdough Crouton

Soy Glazed Tuna with Micro Arugula, Cucumber Chip

Spicy Tuna Poke, Wasabi Aioli, Wonton Crisp

Blackened Beef and Avocado Salad, Flat Bread Crouton

Prosciutto Wrapped Asparagus

Poached Shrimp, Tomato-Tarragon Aioli, Rye Crouton

\$5 per piece

Citrus Cured Salmon, Pickled Red Onion, Whole Wheat Crouton

Bacon Wrapped Pork Terrine with Cherry Mostarda, Sourdough Crouton

Mini Pork Sliders with Pickled Vegetables, Brioche Bun

Crab and Citrus Salad, Cucumber Cup (Market Price)

Smoked Beef Tenderloin, Micro Green Salad, Horseradish Sauce, Baguette

\$5.25 per piece

Lobster Deviled Eggs

Maryland Crab Salad, Crisp Endive Leaf (Market Price)

Lime-Cilantro Scallop Ceviche, Cucumber Cup

Wild Boar and Pork Pate, Strawberry and Balsamic Chutney, Toasted Baguette,

Lobster and Prosciutto, Boursin Cheese Spread, Crostini

\$5.75 per piece

## Hot Hors d'oeuvres

Set at Station or Butler Passed at \$25 per Server per Hour

Mini Sun Dried Tomato and Goat Cheese Quiche

Steamed Vegetable Pot Sticker

Sweet Corn Hushpuppies, Tabasco Aioli

Parmesan Arancini, Smoked Tomato Sauce

Vegetable Spring Roll, Sweet Chili Dipping Sauce

Thai Curry Samosa, Scallion Yogurt Dipping Sauce

\$4 per piece

Curried Chicken Skewer, Coconut Dipping Sauce

Southwest Turkey Meatballs, Poblano Ranch Sauce

Mini Cuban Sandwich

Assorted Vegetable Tempura

Tandoori Pork Skewer, Cucumber Mint Raita

Buffalo Chicken Spring Roll, Ranch Dipping Sauce

\$4.25 per piece

Shrimp Spring Roll, Scallion Soy Sauce

Chipotle Roasted Lamb, Artichoke Skewer

Tempura Shrimp, Asian Dipping Sauce

Peking Duck Spring Roll, Sweet and Sour Sauce

Chicken Cordon Bleu Balls

Fried Pork Dumpling, Sweet Chili Dipping Sauce

\$5.25 per piece

Mini Crab Cake, Remoulade Sauce (Market Price)

Mini Beef Wellington

Lobster Macaroni and Cheese Bites

Crab Stuffed Mushrooms

Bacon Wrapped Quail, Jalapeno

Braised Short Rib Empanada

\$5.75 per piece

## Reception Stations and Enhancements

Chef Attendants Required - \$125 per Chef Attendant per Hour  
For less than 25 guests, add \$50 service charge

### Carving Stations

Attendant Required for All Carving Stations Minimum of 25 Guests

Molasses and Black Pepper Glazed Turkey Breast  
Cranberry Relish, Poultry Gravy, Petite Brioche Roll  
\$11

Herb de Provence and Black Pepper Rubbed Sirloin of Beef  
Creamy Horseradish and Port Wine Sauces, Petite Brioche Roll  
\$20

Slow Roasted Beef Tenderloin  
Horseradish Mayonnaise, Port Wine Sauce, Petite Brioche Roll  
\$22

Salt Crusted Slow Roasted Prime Rib of Beef  
Creamy Horseradish Sauce and Au Jus, Petite Brioche Roll  
\$20

Apple Butter and Mustard Glazed Pennsylvania Ham  
Yellow Mustard, Whole Grain Mustard and Apple Chutney,  
Petite Brioche Roll  
\$11

Herb and Garlic Marinated Leg of Lamb  
Mint Jelly, Black Pepper Sauce, Petite Brioche Roll  
\$13

Sugar Cured Smoked Pork Loin,  
Whole Grain Mustard, Calvados Sauce, Petite Brioche Roll  
\$10

Salmon en Croute,  
Scallop and Shrimp Mousse, Asparagus, Hollandaise Sauce  
\$17

Smoked BBQ Beef Brisket,  
Horseradish and Barbeque Sauces, Petite Brioche Roll  
\$16

### Chilled Seafood Stations

Seasonal Variations may Apply

Oysters and Clams in the Half Shell	\$4.50 per piece
Cracked Snow Crab Claws	\$5 per piece
Jumbo Gulf Shrimp	\$4.50 per piece
Poached Half Lobster Tail (2 ½ oz – 3 oz piece)	\$11 per piece

Served On Ice with Mignonette, Cocktail Sauce, Lemons, or Complimentary Sauces  
Ice Show Piece starting at \$450 per Block

International and Domestic Cheese  
Dried Fruits, Crispy Lavosh, Crackers, Bread, Fruit Preserve  
\$14

Antipasti  
Selection of Italian Meats, Cheeses, Grilled and Roasted  
Marinated Vegetables. Served with Lavosh and Italian Breads  
\$16

The Hotel Hershey's Fine Selection of Seasonal Vegetables  
Served with Ranch, Thousand Island Dressings  
and Lemon Basil Yogurt Dip  
\$12

Seasonal Fresh Fruit  
Pineapple, Honeydew, Grapes, Cantaloupe,  
Honey Yogurt and Berry Coulis  
\$12

Mezza  
Selection of Hummus, Muhammara,  
Baba Ghanoush, Dolmades and Falafel  
Naan, Pita and Breads  
\$15

Sushi and Sashimi  
Made in the Traditional Fashion  
Pickled Ginger, Wasabi, Soy Sauce  
\$5.75 per piece  
(A Minimum of 50 Pieces)

Country Charcuterie  
Pates, Cured Meats, and Sausages  
Assorted Marinated Olives, Cornichons, Mustards, Chutney,  
Country French Breads  
\$16

Bruschetta  
White Bean and Artichoke Relish,  
Tuscan Chicken with Green Olives and Sundried Tomatoes,  
Lemon Crab Salad with Capers, Shallots and Fresh Parsley.  
Served with an Assortment of Grilled and Toasted Breads.  
\$14

# Cooking Stations

Chef Attendants Required - \$125 per Chef Attendant per Hour  
For less than 25 guests, add \$50 service charge

Crab Cakes  
Pan Seared, Chipotle Cream, Remoulade  
\$17

Pierogi Station  
Potato and Cheddar Filled Pierogi, Caramelized Onions,  
Beurre Noisette, Sage Sour Cream  
\$11

Taco Station  
Sauteed Beef Skirt Steak, Chicken, and Fish of the Day, Roasted Peppers and Onions,  
Cheddar and Jalapeno Jack Cheeses, Fresh Cilantro, House Made Salsa,  
Guacamole and Sour Cream, Soft Flour Tortilla and Crisp Corn Tortilla Shell  
Spanish Rice  
\$19

Salad Station  
Mixed Greens, Frisee and Baby Spinach, Shredded Red Cabbage and Carrots, Fresh Tomatoes,  
Sliced Cucumbers, Roasted Mushrooms and Corn, Chopped Egg, Bacon, Cheddar Cheese,  
Classic French Dressing and Caramelized Red Onion Vinaigrette  
\$14

Caesar Salad Station  
Romaine Leaves, Roasted Corn, Sun-Dried Tomatoes, Kalamata Olives, Focaccia Croutons,  
Anchovy Fillets, Parmesan Cheese, Classic Caesar Dressing, Roasted Garlic Vinaigrette  
\$12

Quesadilla Station  
Tortillas Fillings:  
Marinated Chicken, Shrimp, or Ground Chorizo Sausage,  
Jack and Cheddar Cheese,  
Roasted Peppers and Onions, Sour Cream, Guacamole, Salsa  
\$16

Pasta Station  
Penne Bolognese, Parmesan Cheese, Fresh Basil,  
Cheese Raviolis, Sauteed Zucchini, Yellow Squash, Roasted Tomatoes, Mushrooms, Creamy Pesto Sauce  
Rigatoni Pasta, Italian Sausage, Roasted Peppers, Kalamata Olives, Capers, Extra Virgin Olive Oil  
\$14

Grilled Cheese and Tomato Soup Station  
The Classic, American Cheese  
The Italian, Mozzarella, Fontina and Spicy Tomato Jam on Ciabatta Bread  
State Side, Granny Smith Apples, Sharp Cheddar, Monterey Jack and Cranberry Mostarda  
Tomato Soup  
\$15

Slider Station  
Select three:  
Beef, Turkey, Tuna, BBQ Pulled Pork, Chickpea  
Cheddar, Swiss and American Cheeses  
Bibb Lettuce, Pickled Red Onions, Roma Tomatoes, Dill Pickle Relish,  
Bacon Onion Jam, Jalapeno Chutney, Asian Sauce, Ketchup, Dijon Mustard, Mayonnaise  
Brioche Slider Rolls  
\$15

## Dessert Stations

Destination Sweet  
Classic Chocolate Cream Pie  
Key Lime Meringue Tartlet  
Dutch Apple Crumb Tart  
Double Chocolate Candy Cheesecake  
Vanilla Panna Cotta with Raspberry Coulis  
Freshly Brewed Coffee, Decaffeinated Coffee,  
and Fine Tea Selection  
\$14

Dessert Sampler  
Chocolate Chip Pecan Tartlet  
Classic Chocolate Cream Pie  
Signature Peanut Butter Pie  
Double Chocolate Candy Cheesecake  
White Chocolate Toffee Mousse  
Freshly Brewed Coffee, Decaffeinated Coffee,  
and Fine Tea Selection  
\$16

Extreme Chocolate Extravaganza  
(Minimum of 50 guests required)  
Dark Chocolate Fondue with the following for dipping:  
Marshmallows, Pound Cake, Strawberries, Pretzel Rods,  
and Mini Chocolate Chip Cookies

Selection of Individual Chocolate Pastries to include:  
Chocolate Chip Pecan Tartlet  
Chocolate Apricot Almond Tartlet  
Flourless Chocolate Torte  
Dark Chocolate Mousse Cups  
Raspberry Chocolate Truffle Tartlets  
White Chocolate Cheesecakes  
Milk Chocolate Creme Brulee  
Freshly Brewed Coffee, Decaffeinated Coffee,  
and Fine Tea Selection  
\$20

Fire and Ice\*  
Flambéed Banana Fosters  
Flambéed Cherries Jubilee  
Vanilla Ice Cream, Sliced Pound Cake  
Chocolate Shavings, Whipped Cream  
Freshly Brewed Coffee, Decaffeinated Coffee,  
and Fine Tea Selection  
\$14

\*Chef Fee of \$125 per chef per hour is additional

## Beverage Service



# Beverage Service

## Food

- Patron agrees to advise The Hotel Hershey® 72 hours (3 business days) prior to the function of definite number in attendance, representing a guaranteed minimum.
- The Hotel Hershey agrees to provide service or accommodations of 5% over minimum guarantee.
- Coffee Break and Continental Breakfast per person prices represent food and beverage for a one (1) hour time period. Requests for extending past the one hour will incur an additional 50% of the menu price.
- Buffet and Food Station per person pricing represent food for a maximum of one and a half consecutive hours. Requests for extending past the one and a half consecutive hours will incur an additional 50% of the menu price. Take out Boxes on buffets are not provided.
- Requests for multiple entrée service will be subject to a surcharge of \$7 per person. Surcharges are subject to applicable taxes and service charges. Guaranteed entree selections are required 72 hours (3 business days) in advance of event. Maximum of 3 entrée. Combination entrées will count as two choices.
- Requests for multiple entrée service where the entrée order is taken at the table are accepted. The highest priced entrée selection will prevail for all choices. There is a 50-guest maximum and no more than three entrée choices are available. The menu must include two courses prior to the entrée with a single choice of appetizer or soup, salad, and dessert. Multiple choices of each course are not offered, and pricing is subject to a \$10 per person surcharge plus applicable taxes and services charges. Combination entrées will count as two choices.
- Service Charge of \$125 per chef, per hour will be added for a Chef Attendant at food stations. A taxable Service Charge of \$25 per server, per hour will be added for food and beverage that is passed butler style. A taxable Service Charge of \$50 will be added for buffet service for less than 25 guests.
- All food is provided and served by The Hotel Hershey® staff. Outside food may not be brought onto the property. Because of health, safety and licensing restrictions, The Hotel Hershey® does not allow for third-party vendors.
- All food prices are subject to a 6% Pennsylvania state sales tax and a taxable 23% service charge.
- All prices are subject to change.

## Outdoor Events

- The Hotel Hershey® reserves the right to make the final weather decision regarding outdoor events for the safety of its guests and employees. The decision will be made and communicated to the group four (4) hours prior to the event start time based on the local forecast and radar.
- In case of inclement weather, back up space inside the hotel will be required and arranged during the event planning stage.

(V) Vegetarian offerings. Items marked with an \* may be cooked to order. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. To our guests with food allergies or sensitivities: The Hotel Hershey cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your server know if you have any food allergies or sensitivities.

## Alcohol and Beverage Service

- All bar service is provided and served by The Hotel Hershey® staff. Self Service Bars in all Event Space and Hospitality Suites are not permitted.
- Bar service is subject to a taxable service charge of 23%. Cash Bar pricing includes the 23% service charge. The Hotel Hershey® does not offer beer by the Keg.
- All prices are subject to change.
- All Host and Cash Bars will have an additional \$50 service charge billed if sales of \$400 per bartender per hour are not attained.
- The Hotel Hershey® 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 or on The Hotel Hershey® property.
- Under Pennsylvania Law, all guests consuming alcoholic beverages must be 21 years of age or older. Proof of age is required upon request.
- The Hotel Hershey® reserves the right to exclude any and all objectionable persons from the function, or The Hotel Hershey® premises, without liability.

## Meeting Room Guidelines and Deliveries

- The Hotel Hershey® reserves the right to approve all signage, displays and decoration and its placement on property. All signage must use a free standing easel or stand. Signage may not be attached and/or taped to walls. Please submit proofs of your proposed signage to your Conference Planning Manager, prior to arrival for approval.
- All pyrotechnics, including sparklers and confetti canons, are not permitted both indoors and outdoors.
- Please notify your Conference Planning Manager for any anticipated deliveries and shipping instructions. All large and pallet deliveries require a lift gate on the delivery vehicle. Due to limited storage space, all deliveries shipped may not arrive more than three (3) days prior to conference start date.
- Any property brought on the premises of The Hotel Hershey® and left at the conclusion of the event, shall be at the sole risk of the patron and their guests. The Hotel Hershey® will not be liable for any loss or damage to any such property for any reason.
- There is a \$1 per box handling fee for any delivery of more than five (5) boxes to a meeting room.
- Gift Bag and Amenity deliveries to guest rooms are subject to a \$3 service charge per room for up to two (2) items.



## Bars

Subject to a 23% Service Charge

	Cash Bar	Host Bar
Call Brands	\$13	\$12
Premium Brands	\$15	\$14
Top-Shelf Brands	\$17	\$16
Domestic Beer	\$9	\$8
Import Beer	\$10	\$9
Wine by the Glass	\$13/\$15/\$17	--
Wine by the Bottle	--	\$40/\$60/\$80
Soda	\$5 each	\$6/liter
Juice	\$5 each	\$7/quart

\$50 per hour service charge if beverage sales are less than \$400 per hour per bar.  
Cash bar pricing includes gratuity. Host bar wine is priced by the bottle.

## Hourly Bars

Hour	First Hour	Second Hour	Each Additional
Call Cutty Sark, Old Forester Bourbon, New Amsterdam Gin Smirnoff, Bacardi Superior, Camarena Silver Tequila Domestic, Import or Craft Beers Sodas and Mixers, and House Wines	\$23	\$19	\$16
Premium Wheatley Vodka by Buffalo Trace Distillery, Dewar's Redemption Bourbon, Ford's Gin, Captain Morgan Cazadores Blanco Tequila Domestic, Import or Craft Beers Sodas and Mixers and Premium Wines	\$26	\$22	\$19
Top Shelf JW Black, Bulleit Bourbon, Scapegrace Classic Gin Ketel One, Captain Morgan Private Stock Whiteout Tequila Blanco Domestic, Import or Craft Beers Sodas and Mixers and Top Shelf Wines	\$29	\$25	\$22

Substitutions and additional selections are subject to an additional charge.

Beer, Wine, and Soda

Call: Choice of Domestic Beers and House Wines	\$18	\$16	\$15
Premium: Choice of Import or Specialty Beers and Premium Wines	\$20	\$18	\$17
Top Shelf: Choice of Import or Specialty Beers and Top Shelf Wines	\$23	\$21	\$20

## Beer Selections

Subject to a 23% Service Charge

Domestic \$8	Craft \$9	Import \$9
Coors Light Miller Lite Michelob Ultra Yuengling Lager Blue Moon	Tröegs Perpetual IPA Tröegs Seasonal Tröegs Sunshine Pilsner Ever Grain Joose Juicy IPA Big Truck Half Cab Hazy IPA Wyndridge Crafty Cider	Guinness Heineken Stella Artois Corona Extra
Non-alcoholic \$7		Hard Seltzers \$11
Heineken 0.0 Athletic Free Wave Hazy IPA		High Noon Assorted Flavors

## Dry Snacks (Price per Basket)

• Potato Chips \$10 • Dry Roasted Peanuts \$15 • Mixed Nuts \$20

## Specialty Punches

Subject to a 23% Service Charge

Priced per gallon

Specialty punches can be added to a bar, butler passed, or offered tableside.

<b>Sangria Punch</b> Choice of Red or White Wine, Cordial Fresh Fruit, Fresh Juice \$155	<b>Bellini Fruit Punches</b> (Choice of: Peach, Pomegranate or Mango) Prosecco, Choice of Juice, Club Soda \$175
<b>Champagne Mimosa Punch</b> Champagne, Orange Juice, Club Soda \$175	<b>Tropical Fruit Punch</b> (Non-Alcoholic) Fruit Juice, Ginger Ale, Grenadine, Starry \$60

## Specialty Cocktails

Subject to a 23% Service Charge

Maximum of two specialty cocktails per event

### *Hershey's® Kisses™* Signature Chocolate Martini

360 Chocolate Vodka, Smirnoff Vanilla Vodka  
White Crème de Cacao  
\$16

### *Hershey's®* Chocolate Caramel Martini

Smirnoff Caramel Vodka, Marie Brizard Chocolat Royal  
Mozart White Chocolate Liqueur  
\$16

### *Reese's®* Peanut Butter Cup Martini\*

Skrewball Peanut Butter Whiskey, Marie Brizard Chocolat  
Royal, Mozart White Chocolate Liqueur, Buttershots Cordial  
\*contains peanuts  
\$16

### Mimosa

Create your personalized Mimosa by selecting your favorite juice  
flavor and garnish  
\$14

### Bloody Mary

Create your personalized Bloody Mary from our variety of  
seasonings and garnishes  
\$14

## Enhancements

### Ice Luge

Select a cool custom designed Ice Luge for display or to serve your specialty cocktail or martini with a guaranteed chill and thrill effect!  
Starting at \$450

## Beverage Educational Classes

\$80 per person plus tax and a 23% Service Charge

### Wine & Chocolate \$80

Indulge your love of chocolate and passion for wine with this unique class. Experience different wine varietals paired with different desserts and hard chocolates, all in an entertaining and informative class conducted by our wine specialist. Stimulate the palate and challenge the mind. Indeed, the arousing flavors that emerge from a single sip of wine or a bite of rich chocolate are often beyond words. 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.

### Wine & Cheese \$70

Join us for an unforgettable Wine and Cheese Pairing class, where you'll explore the art of matching exquisite wines with a variety of gourmet cheeses. Whether you're a seasoned wine lover or just starting your tasting journey, this fun and interactive experience will tantalize your taste buds while you learn the secrets behind perfect pairings. Sip, savor, and learn in an inviting atmosphere, and leave with new skills and a deeper appreciation for these timeless culinary companions.

Classes take place in a classroom setting and not in conjunction with a host or cash bar event.  
Classes require a minimum of 10 guests and a maximum of 50 guests.

Please discuss any dietary restrictions with your Conference Planning Manager, prior to the event.

Under Pennsylvania Law, all guests consuming alcoholic beverages must be 21 years of age or older.  
Proof of age is required upon request.

Please note, we may be unable to accommodate allergies due to the pairings being pre-selected.

## Banquet Wine List



# Wine List

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## Red Wine Selections

Subject to a 23% Service Charge

### Cabernet Sauvignon

The Hotel Hershey Beverage Manager Selection	\$40, \$60, or \$80
Castle Rock, Paso Robles, CA	\$60
Joel Gott, CA	\$70
RouteStock, Napa Valley, CA	\$80
Napa Cellars, Napa Valley, CA	\$100

### Merlot

The Hotel Hershey Beverage Manager Selection	\$40, \$60, or \$80
J. Lohr, Paso Robles, CA	\$60
Rodney Strong, Sonoma, CA	\$80

### Pinot Noir

The Hotel Hershey Beverage Manager Selection	\$40, \$60, or \$80
One Hope, CA	\$60
Browne Family Vineyards, Willamette Valley, OR	\$70
Louis Jadot, Burgundy, France	\$80

### Other Red Varieties

Terrazas Malbec, Argentina	\$50
Penfolds Max's Shiraz, Australia	\$55
Quilt "ThreadCount" Red Blend, Napa Valley, CA	\$65

## White Wine Selections

Subject to a 23% Service Charge

### Chardonnay

The Hotel Hershey Beverage Manager Selection	\$40, \$60, or \$80
Folie à Deux, Russian River Valley, CA	\$60
J. Lohr, Monterey, CA	\$70
Elizabeth Rose, Napa Valley, CA	\$80

### Sauvignon Blanc

The Hotel Hershey Beverage Manager Selection	\$40, \$60, or \$80
Ferrari Carano, Fumé Blanc, Sonoma, CA	\$60
Whitehaven, Marlborough, New Zealand	\$60
Astrolabe, Marlborough, New Zealand	\$80

### Pinot Grigio

The Hotel Hershey Beverage Manager Selection	\$40, \$60, or \$80
Tonnino "Costa di Mezzo" Organic, Sicily, Italy	\$60
Santa Margherita, Alto Adige, Italy	\$80

### Other White Varieties

Chateau Ste. Michelle "Harvest Select" Riesling, Columbia Valley, WA	\$50
Terra d'Oro Moscato, CA	\$50

### Rosé

Bieler Père & Fils, France	\$50
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### Sparkling

Comte de Chamberi Brut, Spain	\$40
Avissi Prosecco, Vento, Italy	\$45
Martini & Rossi, Asti-Spumanti, Piedmont, Italy	\$55
Domaine Chandon Brut, CA	\$70
Moët & Chandon Impérial, Champagne, France	\$140

Advanced notice will be required in order to ensure availability of special orders.  
All wines are subject to availability and substitutions as necessary.