

Breakfast and Continentals



Breakfast and Continentals

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 one a (1) hour time period. Requests for extending past one (1) will incur additional fees.
- Buffet and Food Station per person pricing represent food for a maximum of two (2) consecutive hours. Requests for extending past two (2) consecutive hours will incur additional fees. Take out Boxes on buffets are not provided.
- Requests for multiple entrée service will be subject to a surcharge of \$3 per person for two entrees and \$5 per person for three entrees. Surcharges are subject to applicable taxes and service charges. Guaranteed entree selections are required 72 hours (3 business days) in advance of event.
- Service Charge of \$100 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.
- 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 20% 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.

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 20%. Cash Bar pricing includes the 20% 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 \$250 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.



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, Hot Chocolate, and Fine 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, Hot Chocolate, and Fine 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, Hot Chocolate, and Fine 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 Coffees, Hot Chocolate, and
 Fine 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 Coffees, Hot Chocolate, and
 Fine Tea Selection

\$27

Additions To Any Continental Breakfast or Breakfast Buffet

(Pricing is per person)

Berry Granola Yogurt Parfaits	\$6.75	Traditional Eggs Benedict with Canadian Bacon, English Muffin and Hollandaise Sauce	\$9
Orange Mango Smoothie	\$5.50	Asparagus and Crab Benedict, Crab Cake, English Muffin, Sundried Tomato Hollandaise Sauce.	\$10
Strawberry Banana Smoothie.	\$5.50	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
A Selection of Individual Fruit Yogurts	\$4	Savory and Sweet Crepe Station	
Smoked Salmon, Traditional Accompaniments	\$10	Savory Crepe-Braised Chicken with Sweet Corn Sauce and Honey Tabasco Mascarpone	
Egg and Cheese Biscuit with choice of Sausage, Ham or Bacon.	\$8	Sweet Crepe: Warm Bananas Foster with White Chocolate Mousse, Macerated Strawberries and French Cream with Mint Compote	\$14
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		

*Attendant required at \$100 per chef per hour.

One chef per 50 guests recommended

Plated Breakfast

All Breakfasts are Accompanied with a Choice of Starter, Fresh Juice
Assortment of Pastries
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas

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

(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.