

CASH BARS/TICKET BARS

Cash Bar Price Inclusive of 20% Service Charge.

Domestic Beer	\$ 6
Imported Beer	\$ 6.50
Craft Beer	\$ 6.50
Wine by the Glass	\$ 8
Martinis	\$ 12
Soft Drinks/Bottled Water	\$ 3.25

SINGLE LIQUOR DRINKS

Name	\$ 8
Prestige	\$ 9

DOUBLE LIQUOR DRINKS

Name	\$ 16
Prestige	\$ 18

A charge of \$25 per hour/per bartender will be levied if revenue fails to exceed \$250 per hour/per bartender.

HOSTED BARS

PRICED ON CONSUMPTION

Domestic Beer	\$ 5
House Wines by the Glass	\$ 7
Craft Beer	\$ 5.50
Domestic Beer ½ Keg	\$ 300
Imported Beer	\$ 5.50
Craft Imported Beer ½ Keg	\$ 375

SINGLE LIQUOR DRINKS

Name	\$ 7
Prestige	\$ 8

DOUBLE LIQUOR DRINKS

Name	\$ 13
Prestige	\$ 15

All prices subject to a 20% Service Charge unless otherwise noted.

HOURLY HOST BARS

PRICED PER PERSON/PER HOUR

FIRST HOUR

Name	\$ 13
Prestige	\$ 14
Cordial	\$ 15

SECOND HOUR

Name	\$ 11
Prestige	\$ 12
Cordial	\$ 13

ADDITIONAL HOURS

Name	\$ 9
Prestige	\$ 10
Cordial	\$ 11

Tableside Cordial Service is Available (Maximum of 150 Guests).

A charge of \$50 per hour/per bartender will be levied if revenue fails to exceed \$250 per hour/per bartender.

OFFSITE CATERING

Bartender Charges per hour	\$ 50 per hour
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HOSPITALITY SUITES

Bartender Charges per hour	\$ 25 per hour
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Liquors per bottle:

Name	\$ 95
Prestige	\$ 105
Cordial	\$ 115



WINE LIST

Our Beverage Manager is available to assist you with selecting the Appropriate Wines to complement your Dining Experience.

TIER ONE

Cabernet Sauvignon

Dark Horse

Merlot

Fox Brook

Chardonnay

Quail Creek

Pinot Grigio

Ca 'Donini

White Zinfandel

Beringer

Sparkling Wine

Domaine Ste. Michelle

Hosted Bar Prices

Glass \$ 7

Bottle \$ 24

Cash Bar Prices

Glass \$ 8

TIER TWO

Cabernet Sauvignon

William Hill

Merlot

Columbia Winery

Chardonnay

CK Mondavi

Pinot Grigio

Zenato

Pinot Noir

Picket Fence Russian River

Malbec

Dona Paula

Hosted Bar Prices

Glass \$ 9

Bottle \$ 28

Cash Bar Prices

Glass \$ 11.50

*Advanced Notice will be Required in Order to Ensure Availability of Special Orders.
All Wines Subject to Availability.*

For Wines not Listed, please speak to your Convention Services Manager in regards to Price and Policy.



SPECIALTY PUNCHES

SELECTIONS ARE PRICED PER GALLON AND SERVE 20 GUESTS

Amaretto Sweet-Sour Punch <i>Amaretto, Midori Melon Liqueur Pineapple Juice, Sweet and Sour Mix</i>	\$ 65 per gallon
Fruity Fuzzy Navel Punch <i>Peach Schnapps, Vodka, Orange Juice Strawberry Daiquiri Mix</i>	\$ 65 per gallon
Piña Colada Punch <i>Light Rum, Pineapple Juice, Crème of Coconut Fresh Cream</i>	\$ 65 per gallon
Florida Sunshine Punch <i>Orange Vodka, Orange Liqueur, Pineapple Juice Orange Juice, Club Soda</i>	\$ 75 per gallon
Red Velvet Punch <i>Southern Comfort, Sloe Gin, Cranberry Juice Orange Juice, Club Soda</i>	\$ 65 per gallon
Champagne Punch <i>Champagne, Peach Schnapps Sierra Mist, Club Soda</i>	\$ 65 per gallon
Sangría Punch <i>Red Wine, Brandy, Club Soda, Fresh Cut Mint</i>	\$ 65 per gallon
Tropical Fruit Punch <i>(Non-alcoholic)</i>	\$ 30 per gallon
Sherbet Punch <i>(Non-alcoholic)</i>	\$ 35 per gallon

SPECIALTY BEVERAGE SERVICES

All services can be Ordered for Individual Events
or as an Enhancement to a Cash or Open Bar.

Martini Ice Bar <i>Features Flavored Vodkas and Premium Gins Poured Through a Custom Ice Sculpture \$450</i>	Priced on consumption
Bloody Mary Bar <i>Selection of Premium Vodka, House-made Bloody Mary Mix and Traditional Garnishes</i>	Priced on consumption
Coffee and Cordials Bar <i>Freshly Brewed Cocoa Beanery Coffee, Decaffeinated Coffee, Flavored Coffees International Teas, Shaved Chocolate, Dried Orange Rind Chocolate Covered Coffee Beans, Cinnamon Sugar, Whipped Cream Torani Syrups, Almonds, Chocolate Peppermint Stirs Featuring a Wide Array of Specialty Cordials</i>	Priced on consumption
Island Rum Bar <i>Selection of White Rum, Añejo, Dark Rum & Flavored Rums with Appropriate Mixers to create Mojitos, Cuba Libres, Daiquiris and Piña Coladas</i>	Priced on consumption

BEVERAGE EDUCATIONAL SERVICES

MINIMUM 10 GUESTS, MAXIMUM 50 GUESTS

Events to take place in a classroom setting.

WINE TASTING CLASS

Starting at \$ 38/person

Enjoy a tasting class in which the wonderful world of wine is explored.

This class includes a variety of five special wines to sample, cold canapés, educational materials and a professional instructor.

WINE AND CHOCOLATE

Starting at \$ 40/person

Indulge your love of chocolate and passion for wine with this unique course.

Experience five different wine varietals paired with five different HERSHEY'S Candies all in an entertaining and informative class conducted by our property beverage manager. 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.

BEER AND CHOCOLATE

Starting at \$ 30/person

Chocolate and Beer can be incredible together and are the focus of this intimate tasting, which will pair five brews (including local Central Pennsylvania Microbrews) with five HERSHEY'S Candies. Our beverage manager will guide you through the best pairings. Your group may be surprised how well these beverages complement chocolates, bringing out the best flavors in each.

CHOCOLATE MARTINI MIXOLOGY CLASS

Starting at \$ 45/person

Learn how to make martinis in this fun and interactive mixology class.

During this one hour class, our resident mixologist will instruct each guest on how to make four uniquely different Hershey Chocolate Martinis.

Each guest will be at their own station - complete with glasses, bar tools and ingredients - to mix each of the four martinis. Try this class if you are looking for a great team bonding event!