

# Beverage Service

## Menu Pricing

- All food prices are subject to a 6% Pennsylvania state sales tax and a taxable 20% service charge. All beverage prices are subject to a taxable 20% service charge.
- Menu items are priced per person, unless otherwise noted.
- 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 prices represent food and beverage for one (1) hour time period.
- Per Person Food Stations and Buffets represent food for a maximum of two (2) hours and cannot be broken down for any part under two (2) hours.
- All prices are subject to change.

## Entrée Service

- Surcharge applies if serving multiple entrees:  
\$3 per person for two entrees selected.  
\$5 per person for three entrees selected.  
Both are subject to applicable taxes and service charges  
Guaranteed entree selections are required 72 hours in advance of event.
- Limited menu options in a private room must include two courses prior to the entree service with a single choice of appetizer or soup, salad and dessert. Choice of two or three entrees with orders taken night of the function (combination entrees not included) add a surcharge of \$8 per person plus applicable taxes and service charge, maximum of 50 guests.

## Alcohol Service

- \$50/hour service charge if beverage sales are less than \$250 per hour, per bar. Cash bar pricing includes gratuity. 20% service charge on host bars.
- The Hotel Hershey reserves the right to exclude any and all objectionable persons from the function, or *The Hotel Hershey*® Premises, without liability.
- Guests must be 21 years of age to consume alcoholic beverages. Guests appearing to be under the age of 30 must provide a valid photo ID upon request.



## Bars

	Cash Bar*	Host Bar**
Call Brands	\$8	\$8
Premium Brands	\$9	\$9
Prestige Brands	\$10	\$10
Cordials	\$10	\$10
Domestic Beer	\$5	\$6
Import Beer	\$6	\$7
House Wine by the Glass	\$8	\$8***
Soda	\$3 each	\$5.50/liter
Juice	\$3 each	\$6.50/quart

\$50/hr service charge if beverage sales are less than \$250 per hour per bar.

\*Cash bar pricing includes gratuity. \*\*20% service charge on host bars.

\*\*\*Host bar wine is priced by the bottle.

## Hourly Bars

	First Hour	Second Hour	Additional Hours
Call Cutty Sark, Jim Beam, New Amsterdam Gin, Smirnoff, Bacardi, Domestic, Import or Craft Beers, Sodas and Mixers, and House Wines	\$17	\$13	\$11
Premium Dewar's, Jack Daniel's, Tanqueray, Absolut, Captain Morgan, Domestic, Import or Craft Beers, Sodas and Mixers, and Premium Selected Wines	\$19	\$15	\$12
Top Shelf JW Black, Maker's Mark, Crown Royal, Bluecoat, Ketel One, Captain Morgan Private Stock, Domestic, Import or Craft Beers, Sodas and Mixers, and Premium Selected Wines	\$21	\$16	\$13

\*Substitutions are available but may have surcharges and additional selections may also be added.

Beer, Wine, and Soda

Call: Choice of Domestic Beers and House Wines	\$12	\$10	\$9
Premium: Choice of Import or Specialty Beers and Premium Selected Wines	\$14	\$12	\$11

\*20% service charge on all hourly bars.

## Beer Selections

### Domestic

\$6

Coors Light  
Miller Lite  
Budweiser  
Bud Light  
Michelob Ultra  
Blue Moon  
Yuengling Lager

### Import

\$7

Amstel  
Guinness  
Heineken  
Stella Artois  
Corona

### Craft

\$7

Lancaster Milk Stout  
Sam Adams Boston  
Sam Adams Seasonal  
Tröegs Hop Back  
Tröegs IPA  
Tröegs Seasonal  
Yards Seasonal  
Lancaster Brewing Company Hop Hog IPA

### Non-alcoholic

\$5

St. Pauli Girl

### Dry Snacks (Price per Basket)

• Potato Chips \$10

• Dry Roasted Peanuts \$15

• Mixed Nuts \$20

## Specialty Punches

Priced per gallon, serves 20 guests. Bartender charges per hour \$75.

Station attendant required for punches with alcohol at \$25 per attendant per hour. \*20% service charge on punches

### Red Sangria Punch

Red Wine, Brandy, Club Soda, Fresh Fruit

\$65

### Champagne Fruit Punch

Champagne, Fruit Punch, Ginger Ale, Club Soda, Fresh Fruit

\$65

### White Peach Sangria Punch

White Wine, Peach Schnapps, Sweet-sours, Fresh Fruit

\$65

### Bellini Fruit Punches

(Your Choice: Peach, Pomegranate, Mango)  
Prosecco, Choice of Juice, Club Soda

\$75

### Champagne Mimosa Punch

Champagne, Orange Juice, Club Soda

\$65

### Tropical Fruit Punch

(Non-Alcoholic)

Fruit Juice, Ginger Ale, Grenadine, Sierra Mist

\$35

## Specialty Bars

### Bloody Mary & Mimosa Bar

Create your personalized Bloody Mary from our variety of Vodkas, seasonings, and garnishes - or select your favorite juice flavor to create your specialized Mimosa

\$17 per person for the first hour

\$13 per person for the second hour

\$11 per person for each additional hour

20% service charge

### Cordial

Select your favorite cordials, ports, and after dinner digestivos  
Consumption and 20% service charge

### Champagne Bar

Choose from your favorite bubbly and then select from an assortment of fruits and edible garnishes  
Consumption and 20% service charge

### Martini & Specialty Drink Bar

All the makings of your favorite martinis or custom-created signature cocktails

\$17 per person for the first hour

\$13 per person for the second hour

\$11 per person for each additional hour

20% service charge

### Summertime N/A's

An iced non-alcoholic beverage is a refreshing way to welcome your guests to your special day  
Priced per gallon, serves 20 guests plus 20% service charge

### 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 \$400

# Beverage Educational Services

Events to take place in a classroom setting. These services may not be added to a host or cash bar.  
Gratuity not included. 20% service charge on all classes

Minimum 10 Guests; Maximum 50 Guests

## Wine Tasting

Enjoy a tasting class exploring the wonderful world of wine. Class includes a variety of five special wines to sample, cold canapes, educational materials, and a professional instructor.  
\$45 per person

## Beer Tasting

Enjoy a beer tasting class featuring Tröegs Brewing. Tröegs Beer is produced in Hershey, Pennsylvania. The class includes a selection of five different beers to sample, appropriate snack items, educational materials, and a professional instructor.  
\$45 per person

## Wine & Chocolate

Flight of five wines paired with chocolate mini-desserts and *Hershey's*® Chocolates.  
\$45 per person

## Beer & Chocolate

Flight of five beers paired with chocolate mini-desserts and *Hershey's*® Chocolates.  
\$45 per person

## Cupcakes & Cocktails Class

In this unique cupcake and cocktails dessert experience, The Hotel Hershey's Pastry and Beverage Teams have perfectly paired scrumptious cupcakes and delectable cocktails. While indulging, the Beverage Team will discuss the tricks of creating a perfect, unique match. At the conclusion of the event, attendees will also be given recipes of select cocktails, so they can mix up their favorites at home!

2 hour class, Minimum 20 people, Maximum 50 people  
5 cupcakes and 5 cocktails - \$45.00 per person  
(subject to appropriate tax and service charges)

### *Hershey's*® Chocolate Caramel

Moist chocolate cake filled with caramel crème filling, topped with caramel icing and a *Hershey's*® Original Salted Caramel.

*Hershey's*® Chocolate Caramel Martini - 2 oz. Smirnoff Kissed Caramel Vodka, 1 oz. Marie Brizard Chocolate Liqueur, 1 oz. Godiva White Chocolate Liqueur. Mix all ingredients over ice in a shaker. Shake well and strain into the garnished martini glass. To garnish, swirl *Hershey's*® Caramel Syrup around martini glass topped off with picked *Hershey's*® Kisses® Milk Chocolates Filled with Caramel.

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

Moist chocolate cake with our signature chocolate cream pie filling, topped with vanilla icing and *Hershey's*® Kisses® Chocolate.

*Hershey's*® Kisses™ Signature Chocolate Martini - 1 oz. Smirnoff Vanilla Vodka, 1 oz. 360 Chocolate Vodka, 2 oz. White Crème De Cacao; Mix all ingredients over ice in a shaker, shake well and strain into a *Hershey's*® Chocolate Syrup and cocoa powder rimmed martini glass garnished with a *Hershey's*® Kisses® Chocolate.

### White Chocolate Raspberry

Raspberry scented vanilla cake, filled with French crème & raspberries, topped with whipped cream

White Chocolate Raspberry Martini - 1.5 oz. Absolut Raspberry, 1.5 oz. Godiva White Chocolate Liqueur, 1 oz. Chambord; Mix all ingredients over ice in a shaker. Shake well and strain into the garnished martini glass. Garnish with a raspberry.

### *Hershey's*® Special Dark™

Moist chocolate cake filled with toffee bits and chocolate chips, topped with mocha icing.

*Hershey's*® Special Dark™ Martini - 1 oz. 360 Vodka, 1 oz. Marie Brizard Chocolate Liqueur, 1 oz. Dark Crème de Cacao, 1 oz. Thatcher's Dark Chocolate Liqueur; add all ingredients to shaker with ice and strain into chilled cocktail glass. Garnish with *Hershey's*® Kisses™ Special Dark™ Mildly Sweet Chocolate.

### *Reese's*® Peanut Butter Cup

Moist chocolate cake filled with peanut butter mousse, topped with peanut butter icing and a *Reese's*® Peanut Butter Cup.

*Reese's*® Peanut Butter Cup Martini - 1 oz. 360 Chocolate Vodka, 2 oz. Castries Peanut Butter Rum, 1 oz. Marie Brizard Chocolat Liqueur; shake first two ingredients and pour into chilled martini glass with *Hershey's*® Chocolate Syrup on the bottom of the glass and garnish with *Reese's*® Minis on a pick.