

Receptions



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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.



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 - \$100 per Chef Attendant per Hour
For less than 25 guests, add \$50 service charge

Carving Stations

(Attendant Required for All Carving Stations)

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

Display 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 Selection
Dried Fruits, Crispy Lavosh, Crackers, Bread, Fruit Preserve
\$14

Antipasti Display
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 Display
Pineapple, Honeydew, Grapes, Cantaloupe,
Honey Yogurt and Berry Coulis
\$12

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

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

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

Bruschetta Display
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 - \$100 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

(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.

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 \$100 per chef per hour is additional

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