

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.

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 \$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.

(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.

Bars

Subject to a 23% Service Charge

	Cash Bar	Host Bar
Call Brands	\$12	\$11
Premium Brands	\$13	\$12
Top-Shelf Brands	\$16	\$15
Domestic Beer	\$7	\$6
Import Beer	\$8	\$7
Wine by the Glass	\$12/\$13/\$16	--
Wine by the Bottle	--	\$38/\$58/\$78
Soda	\$4 each	\$5.50/liter
Juice	\$4 each	\$6.50/quart

*\$50 per hour service charge if beverage sales are less than \$250 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 <i>Cutty Sark, Old Forester Bourbon, New Amsterdam Gin Smirnoff, Bacardi Domestic, Import or Craft Beers Sodas and Mixers, and House Wines</i>	\$20	\$16	\$13
Premium <i>Wheatley Vodka by Buffalo Trace Distillery, Dewar's Redemption Bourbon, Ford's Gin, Captain Morgan Domestic, Import or Craft Beers Sodas and Mixers and Premium Selected Wines</i>	\$23	\$19	\$16
Top Shelf <i>JW Black, Bulleit, Crown Royal, Scapegrace Classic Gin Ketel One, Captain Morgan Private Stock Domestic, Import or Craft Beers Sodas and Mixers and Premium Selected Wines</i>	\$25	\$21	\$18

Substitutions and additional selections are subject to an additional charge.

Beer, Wine, and Soda

Call: <i>Choice of Domestic Beers and House Wines</i>	\$15	\$13	\$12
Premium:	\$17	\$15	\$14

Beer Selections

Subject to a 23% Service Charge

Domestic \$6

Coors Light
Miller Lite
Budweiser
Michelob Ultra
Yuengling Lager

Non-alcoholic \$6

Heineken 0.0

Premium/Craft \$7

Samuel Adams Boston Lager
Samuel Adams Seasonal
Tröegs Perpetual IPA
Tröegs Seasonal
Blue Moon
Yards Brawler
Big Truck Half Cab Hazy IPA
Wyndridge Crafty Cider

Import \$7

Guinness
Heineken
Stella Artois
Corona Extra

Hard Seltzers \$8

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.

Sangria Punch

Choice of Red or White wine, cordial
fresh fruit, fresh juice

\$120

Bellini Fruit Punches

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

\$140

Champagne Mimosa Punch

Champagne, Orange Juice, Club Soda

\$140

Tropical Fruit Punch

(Non-Alcoholic)

Fruit Juice, Ginger Ale, Grenadine, Sierra Mist

\$50

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
\$15

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

Smirnoff Caramel Vodka, Marie Brizard Chocolat Royal
Mozart White Chocolate Liqueur
\$15

Reese's®* Peanut Butter Cup Martini

Skrewball Peanut Butter Whiskey, Marie Brizard Chocolat
Royal, Mozart White Chocolate Liqueur, Buttershots Cordial
*contains peanuts
\$15

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

Events to take place in a classroom setting. These services may not be added to a host or cash bar.

Minimum 10 Guests; Maximum 50 Guests
\$65 per person plus tax and a 23% Service Charge

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.