

## 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 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.

(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.

## 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.

# 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 - \$125 per Chef Attendant per Hour  
*For less than 25 guests, add \$50 service charge*

## Carving Stations

*Attendant Required for All Carving Stations Minimum of 25 Guests*

Molasses and Black Pepper Glazed Turkey Breast Cranberry Relish, Poultry Gravy, Petite Brioche Roll \$11	Apple Butter and Mustard Glazed Pennsylvania Ham Yellow Mustard, Whole Grain Mustard and Apple Chutney, Petite Brioche Roll \$11
Herb de Provence and Black Pepper Rubbed Sirloin of Beef Creamy Horseradish and Port Wine Sauces, Petite Brioche Roll \$20	Herb and Garlic Marinated Leg of Lamb Mint Jelly, Black Pepper Sauce, Petite Brioche Roll \$13
Slow Roasted Beef Tenderloin Horseradish Mayonnaise, Port Wine Sauce, Petite Brioche Roll \$22	Sugar Cured Smoked Pork Loin, Whole Grain Mustard, Calvados Sauce, Petite Brioche Roll \$10
Salt Crusted Slow Roasted Prime Rib of Beef Creamy Horseradish Sauce and Au Jus, Petite Brioche Roll \$20	Salmon en Croute, Scallop and Shrimp Mousse, Asparagus, Hollandaise Sauce \$17
	Smoked BBQ Beef Brisket, Horseradish and Barbeque Sauces, Petite Brioche Roll \$16

## Chilled Seafood

*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 Dried Fruits, Crispy Lavosh, Crackers, Bread, Fruit Preserve \$14	Sushi and Sashimi Made in the Traditional Fashion Pickled Ginger, Wasabi, Soy Sauce \$5.75 per piece (A Minimum of 50 Pieces)
Antipasti Selection of Italian Meats, Cheeses, Grilled and Roasted Marinated Vegetables. Served with Lavosh and Italian Breads \$16	Country Charcuterie Pates, Cured Meats, and Sausages Assorted Marinated Olives, Cornichons, Mustards, Chutney, Country French Breads \$16
<i>The Hotel Hershey's</i> Fine Selection of Seasonal Vegetables Served with Ranch, Thousand Island Dressings and Lemon Basil Yogurt Dip \$12	Bruschetta 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
Seasonal Fresh Fruit Pineapple, Honeydew, Grapes, Cantaloupe, Honey Yogurt and Berry Coulis \$12	
Mezza Selection of Hummus, Muhammara, Baba Ghanoush, Dolmades and Falafel Naan, Pita and Breads \$15	

# Cooking Stations

*Chef Attendants Required - \$125 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, Sautéed 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

# 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 \$125 per chef per hour is additional*