

HERSHEY
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ITALIAN LODGE
— CELEBRATING 100 YEARS —

Wedding & Banquet Planner



**Enjoy Your Special Day and Let Us Create Your
Memories**

Your Wedding/Banquet

Your Day

Your wedding/banquet is a gathering that you will always want to remember. From the moment your guests arrive, the 'Hershey Italian Lodge' will dedicate themselves to making your plans as memorable as you expect them to be.

Planning

The dedicated staff of the 'Hershey Italian Lodge' looks forward to serving you. We will be attentive to your needs and requests, listen to your concerns and make suggestions that will allow you to relax and enjoy yourselves on your very special day.

The Staff of the 'Hershey Italian Lodge'

Planner

Questions & Answers

Q: How many people can your facility accommodate?

A: The Hershey Italian Lodge has many banquet rooms to choose from. The capacity each room holds depends on the number of guests and the setup required for your event. Capacity can lower if room setup requires extra tables, such as a head table.

- a) Board Room: up to 25 people
- b) Club Room: up to 70 people
- c) Small Banquet Room: up to 50 people
- d) Large Banquet Room: up to 90 people (depending on buffet or served meal)
- e) Small and Large Banquet Rooms: up to 170 people
- f) Both Banquet Rooms and Dining Room: from 170 – 225 people

Q: What is your deposit policy?

A: Upon confirming the date of your banquet with the Banquet Coordinator, a \$250.00 deposit is required for all banquets and a \$500.00 deposit is required for all weddings. For weddings only, another \$500.00 is due within 60 days of the event.

Q: Is my deposit refundable:

A: All deposits are non-refundable. Your deposit is applied to your final bill.

Q: When do we pay the balance of our bill?

A: Your final balance is due on the day of your banquet.

Q: How do you handle the Tax & Service charge?

A: A 6% sales tax and a 25% Service charge will be assessed and added to your total bill.

Q: What type of payment do you accept?

A: We will accept a Personal Check, (there is a \$30.00 fee for returned checks) Cash, Master Card, Visa, Discover and American Express.

Q: Do you require a guaranteed count?

A: Yes, we require a guaranteed count 14 days prior to your function.

Q: Can we decorate the banquet hall?

A: Absolutely! You will be given time before your banquet to have someone come in and decorate. **Glitter and confetti are NOT permitted for use in decorations. Also, nothing can be taped to the walls.** All decorations, including balloons, must be removed at the end of your event. Balloons that contain confetti must be removed from property prior to popping them. An additional charge will be added if extra clean-up is required by HIL staff.

Q: Can we bring our own alcohol, punch, etc.?

A: NO. All beverages must be purchased and consumed on the premises.

If you have any further questions, please feel free to call and speak with us.

Special Linen Fees

The Hershey Italian Lodge provides white linen table clothes and black linen napkins for events meeting the minimum food purchase of \$22.00 per person (not including tax and gratuity).

The standard linen provided on all extra tables, such as DJ, gift, tag, registration, head table, etc., is white linen clothes with white skirting. If your event requests these tables to be another color, we can provide them, there is an extra linen fee (pricing & color options on request). This also applies to floor length table clothes.

If your event does not meet the required food purchase price of \$22.00 per person (not including tax & gratuity) and you request white linens to be used, there will be a linen charge added to your final bill. White tablecloths are \$5 per table and black napkins are .25 per napkin. Events under \$22 per person, heavy vinyl tablecloths are provided.

Depending on the size of the linens needed, this cost may vary per linen. Color availability varies. Ask Events Coordinator for the color options.

Starters & Small Bites

(All items can be "Butler Style" for additional \$50/item)

Serves Approximately 50 guests

Assorted Cheese Tray w/mustard & crackers.....	\$180.00
Asiago Stuffed Red Potatoes (100 count) (Red Bliss Potato filled w/ Creamy Asiago Cheese & Garlic)	\$135.00
Veggie Platter (featuring assorted raw seasonal vegetables)	\$135.00
Stuffed Mushrooms (Italian Sausage, spinach & cheese) (100ct).	\$175.00
Chicken Salad w/ Crostini's.....	\$145.00
Seasonal Fruit Tray.....	\$175.00
Wheel of Brie w/ Caramelized Pecans (served w/apples & crackers)	\$185.00
Chicken Tenders w/choice of sauce (BBQ, Ranch, Honey Mustard). (100 ct.)	\$190.00
Chicken Wings w/sauce-Blue Cheese or Ranch & celery(approx. 150ct)	\$220.00
Grilled Garlic Shrimp w/ Lime Dipping Sauce (approx. 150ct)	\$295.00
Fried Calamari w/ Marinara Sauce (on side) (serves 50)	\$340.00
Jumbo Shrimp on Ice w/ Cocktail Sauce(100ct)	\$285.00
Meatballs w/ choice of sauce (Marinara, Swedish) (2. oz=80 ct.) or (1 oz = 160ct)	\$185.00
Cole Slaw, Macaroni Salad or Potato Salad	\$100.00
Tortilla Chips w/ Salsa	\$60.00
Pretzels	\$35.00
Chips	\$35.00

CASUAL CLASSICS

(ALL Subs come with lettuce, tomato – Italian Dressing and onion are on the side)

Italian or Turkey Sub – Small Platter (serves 18 – 2” slices)..... \$100.00
Italian or Turkey Sub – Large Platter (serves 35 – 2” slices)..... \$185.00
Ham & Cheese Sub – Small Platter (serves 18 – 2” slices)..... \$145.00
Ham & Cheese Sub – Large Platter (serves 35 – 2” slices)..... \$230.00

Stromboli (serves 6 – 2” slices) \$20.00
Cheese Pizzas (8 slices) \$16.00
 Additional Toppings..... \$1.00

Tomato & Basil Bruschetta (served w/ crostini’s) serves 50..... \$110.00

Antipasto Salad (marinated pepperoncini, cherry peppers, olives, shredded mozzarella, Italian meats, onions, and cherry tomatoes on a bed of lettuce)
Serves 60 – 80 \$200.00
Serves 30 – 40..... \$125.00

The Traditional Buffet

Dinner Buffets include chef's selection potato & chef's selection vegetable, rolls & butter, coffee & hot tea.

LEVEL 1 – One Pasta Entrée & One Main Entrée \$28.95

LEVEL 2 – Two Main Entrées \$33.95

LEVEL 3 – Two Main Entrées & One Pasta Entrée \$38.95

Salad

- Garden Salad

Dressings (choice of two)

- House (Balsamic Vinaigrette)
- Ranch
- Italian
- French

Pasta Entrée Selections – (Meat sauce add \$1/guest)

- Stuffed Shells w/ meat or marinara sauce
- Baked Rigatoni w/ meat or marinara sauce
- Vegetable Lasagna w/ marinara sauce or alfredo sauce
- VEGAN - Spaghetti w/ Marinara Sauce or Pasta Primavera – (broccoli/carrots/bell peppers- made w/garlic/olive oil and lemon juice)

Main Entrée Selections

- Italian Baked Chicken
- Chicken Marsala
- Chicken Parmesan
- Chicken Florentine
- Salmon w/ choice of lemon cream sauce, tomato coulis, citrus butter sauce
- Roasted Top Round Beef (add \$2/guest)
- NY Strip 12oz (choice Angus Beef) (add \$4/guest)
- Grilled Filet (4oz) w/ red wine demi-glace (add \$8/guest)

Potatoes -Baked w/Butter & sour Cream
Oven Roasted Red Skin
Red Skinned Mashed

Vegetable- Chef's seasonal selection - Client's Preference

Children 6-10 is 1/2 price Buffet.

Children 5 & under eat free.

OR

Chicken Tenders/Fries....\$11.95

Spaghetti w/ 1 Meatball\$11.95

Additional Vegetarian Options are available on request.

Dessert Menu

Limoncello Cake	\$6.50
Tiramisu	\$6.50
Peanut Butter Pie	\$6.50
Chef's Choice	\$6.50

Beverage Selection & Prices

Bar Fees

Open or Cash Bars

- There is a service fee of \$75.00 for bartender if the total amount of alcoholic beverages purchased (this includes: kegs, bottles or carafes of wine, punch bowls, bottled beer & mixed drinks) does not meet \$400.00 minimum (when utilizing a Bartender and Server) When a bartender (server- not utilized) is serving drinks and the food (less than 55 guests) the minimum spend on beverages is \$250. (These minimums do not include gratuity/tax)

Average Banquet Beverage Prices:

Domestic Beer	\$5.00
Imported Beer	\$6.00-\$6.25
Mixed Drinks	\$5.00-\$11.25
Wine	\$6.00-\$8.25

Beer Kegs

(Miller, Miller Light, Bud, Bud Light, Coors, Coors Light & Yuengling Lager)

1/2 Keg (serves approx. 140 – 16 oz glasses of beer)	\$220.00.
1/4 Keg (serves approx. 70 – 16 oz glasses of beer)	\$130.00.

Champagne

(One Bottle serves approx. 16 toasting glasses)

Verdi	\$25.00
Andre Brut Champagne	\$32.00
Korbel Brut Champagne	\$32.00
Martini & Rossi Asti Spumante	\$36.00
Sparkling Cider	\$21.00

Wine

House Wines

(Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon)
Other wines available on request – ask for pricing

By the Carafe

(House Wine)

Full Carafe (<i>approx. 7 glasses</i>)	\$40.00
Half Carafe (<i>approx. 3 ½ glasses</i>)	\$22.00

Custom Adult Beverages (in Dispenser)

Serves approx. 40 – 55 people.

Whiskey Sour	\$120.00
Fuzzy Navel	\$120.00
Fruit Punch w/ Alcohol	\$120.00
Fruit Punch no Alcohol	\$40.00

Sangria-white or red also available

Specialty Cocktail Dispenser Drinks available on request
Ask for pricing.

Soda Station

Pitchers of Soda (reg/diet/lemon lime) refilled as needed.
Please request pricing.

Food & Alcohol Limits

A room fee will be charged if the total combined cost of food and beverages purchased for an event (not including tax and gratuity) does not meet or exceed the following food limits for the room you are booking for your event.

Room	Sunday thru Thursday Morning or Early Afternoon Function over by 4 pm	Sunday thru Thursday Late Afternoon/Evening Function starts after 4 pm	Friday or Saturday Morning or Early Afternoon Function over by 4 pm	Friday or Saturday Late Afternoon/Evening Function starts after 4 pm	Room Fee (if Required Limits is not met)
Board Room*					\$25.00
Club Room	\$400.00	\$400.00	\$400.00	\$500.00	\$100.00
Small Banquet Room	\$400.00	\$400.00	\$400.00	\$500.00	\$100.00
Large Banquet Room	\$500.00	\$750.00	\$750.00	\$1,000.00	\$550.00
Small & Large Banquet Room	\$750.00	\$1,200.00	\$1,200.00	\$1,500.00	\$650.00
Dining Room	\$400.00	\$500.00	\$500.00	\$650.00	\$250.00
Small, Large & Dining Room	\$1,300.00	\$2,000.00	\$2,000.00	\$3,500.00	\$800.00

****Note:** Events are for 6-hour maximum. Any additional time is \$100/hour. (Decorating and un-decorating are not included in 6-hour time frame- no additional cost for this part of event)

****Funeral Luncheons** – In the Dining Room must disperse by 4:00 pm.

*There will be a \$25.00 Rental Fee for use of Board Room for Meetings

Gratuities/Service Fees for Events

Bartenders

- Open Bar – 16% gratuity (bartender) + 9% Service Fee (other services)
- Cash Bar – Customer Tips
- Kegs, Punch w/alcohol & Sodas prepared by bartender – 16% gratuity (bartender) + 9% service fee (other services)

Servers

- Food & Beverages (alcohol handled by server - beer/wine only) - 16% gratuity (server) + 9% Service Fee (other services)
- If Event does not meet the minimum of \$500 (food & beverage -if there is not a Bartender) than there is a Service Fee of \$75 (server)