

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 20% 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 10 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. The only thing we require is that decorations which contain glitter and confetti NOT be used. Also, nothing can be taped to the walls.

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 \$20.00 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 needs these tables to be another color, you must rent these items yourself. This also applies to floor length table clothes. The Lodge does not provide floor length table clothes.

If your event does not meet the required food purchase price of \$20.00 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 \$4 per table and black napkins are .20 per napkin.

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.....	\$155.00
Asiago Stuffed Red Potatoes (100 count) (Red Bliss Potato filled w/ Creamy Asiago Cheese & Garlic)	\$115.00
Veggie Platter (featuring assorted raw seasonal vegetables)	\$115.00
Stuffed Mushrooms (Italian Sausage, spinach & cheese) (100ct).	\$150.00
Chicken Salad w/ Crostini's.....	\$125.00
Seasonal Fruit Tray.....	\$155.00
Wheel of Brie w/ Caramelized Pecans (served w/apples & crackers)	\$160.00
Chicken Tenders w/choice of sauce (BBQ, Ranch, Honey Mustard). (100 ct.)	\$165.00
Chicken Wings w/sauce-Blue Cheese or Ranch & celery(approx. 150ct)	\$195.00
Grilled Garlic Shrimp w/ Lime Dipping Sauce (approx. 150ct)	\$220.00
Scallops Wrapped in Bacon w/ sauce (100ct)	\$300.00
Jumbo Shrimp on Ice w/ Cocktail Sauce(100ct)	\$265.00
Meatballs w/ choice of sauce (Marinara, Swedish) (2. oz=80 ct.)	\$160.00
Cole Slaw, Macaroni Salad or Potato Salad	\$85.00
Tortilla Chips w/ Salsa	\$50.00
Pretzels & Chips.....	\$35.00 ea.

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) \$18.95
Cheese Pizzas (8 slices) \$14.95
 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 \$165.00
Serves 30 – 40..... \$95.00

The Dinner

Entrées include one potato & one vegetable.

Rolls & butter, coffee & hot tea.

Soda is extra.

(A limit of 3 entrée selections is allowed per banquet)

*Seating charts are **required** with all served meals, along with name tags for each guest indicating their entrée selection.*

Salad

- Chef Selection of Fresh Greens

Dressings (choice of two)

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

LEVEL 1\$25.95/person

Chicken Selections

- Chicken Marsala
- Chicken Parmesan
- Chicken Florentine

Vegetarian/Vegan Selection

- Potato Noodles w/ Sun-dried Tomatoes, roasted pine nuts and basil

Seafood Selection

- Black Pearl Salmon (7 oz) w/ choice of lemon butter, tartar sauce, tomato coulis

LEVEL 2.....\$31.95/person

Chicken Selection

- Chicken Cordon Bleu

Beef Selection

- 10 oz Stockyard Sirloin w/ choice of steak butter, demi-glace, bearnaise sauce

Veal Selection

- Veal Parmesan

Seafood Selection

- One (4 oz) Jumbo Lump Crab Cake served w/ choice of cocktail sauce, tartar sauce, tomato coulis.

Vegetarian Selection

- Eggplant Cannelloni stuffed with artichoke spinach mixture.

LEVEL 3.....\$37.95

Beef Selections (served w/ choice of steak butter, demi-glace, bearnaise sauce)

- 8 oz. Filet Mignon
- 12 oz. New York Strip

Veal Selection

- Veal Marsala

Seafood Selections

- Two (4 oz) Jumbo Lump Crab Cakes served w/choice of cocktail sauce, tartar sauce, tomato coulis.

ADD 4 oz FILET MIGNON to any meal for additional \$10/person.

ADD Pasta additional \$4 - \$7/guest (depending on pasta dish)

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

Vegetable - Chef's Seasonal Selection - Client Preference

Children's Platter

- Chicken Fingers & Fries \$11.75
- Spaghetti & 1 meatball..... \$11.75

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 \$25.95

LEVEL 2 – Two Main Entrées \$30.95

LEVEL 3 – Two Main Entrées & One Pasta Entrée \$35.95

Salad

- Chef's Selection Fresh Greens

Dressings (choice of two)

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

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

- Stuffed Shells w/ meat or marinara sauce
- Lasagna w/ meat or marinara sauce (add \$1/guest)
- Baked Rigatoni w/ meat or marinara sauce
- Vegetable Lasagna w/ marinara sauce or alfredo sauce
- VEGAN - Potato Noodles w/ Sun-dried Tomatoes, roasted pine nuts and basil

Main Entrée Selections

- Italian Baked Chicken
- Chicken Marsala
- Salmon w/ choice of lemon cream sauce, tomato coulis, citrus butter sauce
- Roasted Top Round Beef (add \$2/guest)
- Grilled Bistro 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 ½ price Buffet.

Children 5 & under eat free.

Additional Vegetarian Options are available on request.

Dessert Menu

Assorted Cookies	\$4.00
Limoncello Cake	\$6.50
Assorted Mini Pastries	\$6.00/person
Tiramisu	\$6.50
Peanut Butter Pie	\$6.50

Beverage Selection & Prices

Bar Fees

Open or Cash Bars

- There is a service fee of \$75.00 when a bartender is requested by a patron, 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 or exceed \$300.00 (not including tax and gratuity).

Average Banquet Beverage Prices:

Domestic Beer	\$4.00
Imported Beer	\$5.00-\$5.25
Mixed Drinks	\$4.50-\$10.75
Wine	\$5.50-\$7.75

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	\$23.00
Andre Brut Champagne	\$30.00
Korbel Brut Champagne	\$30.00
Martini & Rossi Asti Spumante	\$34.00
Sparkling Cider	\$19.00

Wine

(Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot)
House Wines are Woodbridge.

By the Carafe (House Wine)

Full Carafe (<i>approx. 7 glasses</i>)	\$39.00
Half Carafe (<i>approx. 3 1/2 glasses</i>)	\$22.00

By the Bottle

Bottles contain 750 ml (approx. 5 glasses)

Woodbridge Cabernet Sauvignon	\$31.50
Woodbridge Merlot	\$31.50
Woodbridge White Zinfandel	\$31.50
Woodbridge Chardonnay	\$31.50
Bolla Valpolicella	\$32.00

Punch Bowls

Serves approx. 40 – 55 people.

Whiskey Sour	\$105.00
Fuzzy Navel	\$105.00
Fruit Punch w/ Alcohol	\$105.00
Fruit Punch no Alcohol	\$38.00

(Sangria-white or red also available)
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	\$175.00	\$250.00	\$250.00	\$650.00	\$100.00
Small Banquet Room	\$250.00	\$375.00	\$375.00	\$500.00	\$100.00
Large Banquet Room	\$500.00	\$750.00	\$750.00	\$1,000.00	\$500.00
Small & Large Banquet Room	\$750.00	\$1,200.00	\$1,200.00	\$1,500.00	\$550.00
Dining Room	\$375.00	\$500.00	\$500.00	\$650.00	\$250.00
Small, Large & Dining Room	\$1,000.00	\$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 fee automatically assessed for Board Room.

Gratuities for Banquet & Dining Room

DINNER & BUFFET

Bartenders

- Open Bar – 20% gratuity
- Cash Bar – Customer Tips
 - Kegs, Punch w/alcohol & Sodas prepared by bartender – 20% gratuity.

Servers

- Food & Beverages (alcohol handled by server) - 20% gratuity.