

Hershey Italian Lodge

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 15 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 \$18.00 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 \$18.00 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.

Depending on the size of the linens needed, this cost may vary per linen. Color availability varies. Ask for the color options and availability of sizes before planning your setup with the Banquet Coordinator.

Hors d'oeuvres Selections

For a Cocktail Hour

We recommend 8-10 pieces per person

Hot Selection

∞ can be served "Butler Style" for addition fee

Scallops wrapped in Bacon ∞ 50 pieces	\$138.00/\$173.00 ∞
Crab Stuffed Mushrooms ∞ 50 pieces	\$175.00/\$210.00 ∞
Coconut Shrimp ∞ Approx. 85 - 100 pieces	\$138.00/\$173.00 ∞
Chicken Fingers Approx. 85 - 100 pieces	\$100.00
Wings (<i>Mild, Hot or Ranch</i>) Approx. 150 pieces	\$100.00
Meatballs (<i>Italian or Swedish</i>) (80 - 2 oz. pieces)	\$100.00
Assorted Mini Quiche ∞ 100 pieces	\$150.00/\$185.00 ∞
Mini Crab Cakes ∞ 50 - 1 oz. portions	\$175.00/\$210.00 ∞

Chocolate Fondue Fountain (served with your choice of marshmallows & graham crackers or pretzel rods and assorted cookies) \$250.00

Cold Selection

50-75 People

Jumbo Shrimp on Ice (<i>served with Cocktail</i>)	\$220.00
Tomato & Basil Bruschetta (<i>served with crustinis</i>)	\$ 88.00
Antipasto Salad (<i>Marinated Pepperonchini, Cherry Peppers, Olives, Shredded Mozzarella, Italian meats, Onions and Cherry Tomatoes on a bed of lettuce</i>)	\$105.00
Assorted Finger Sandwiches (<i>Ham, Chicken, Tuna or Egg Salad</i>) on White, Whole Wheat and/or Rye Bread	\$ 95.00

Hors d'oeuvres Priced Per Item

3' Italian Sub (<i>Serves 18 people – 2" pieces</i>)	\$ 75.00
6' Italian Sub (<i>Serves 35 people – 2" pieces</i>)	\$135.00
3' Turkey or Roast Beef Sub (<i>Serves 18 people – 2" pieces</i>)	\$ 85.00
6' Turkey or Roast Beef Sub (<i>Serves 35 people – 2" pieces</i>)	\$160.00
Cheese Pizza (<i>serves 8 slices</i>)	\$ 13.95
Additional toppings available	\$.75
Stromboli (<i>serves 6 – 2" pieces</i>)	\$ 16.95

Trays of Hors d'oeuvres

Half trays accommodate 50 people & Full trays accommodate 100 people

	Half	Full
Asst. Cubed Cheese Platter (<i>Swiss, Cheddar & Hot Cheese</i>) served with Crackers	\$121.00	\$187.00
Fresh Fruit Platter – Seasonal (<i>Watermelon, Cantaloupe, Pineapple & Strawberries</i>)	\$140.00	\$220.00
Add Marshmallow Dip	\$ 25.00	\$ 50.00
Add Chocolate Fountain (Chocolate Only)	\$125.00	\$200.00
Asst. Sliced Deli Meat Platter (<i>Ham, Salami, Turkey & Roast Beef</i>) Rolls & Condiments Incl.	\$165.00	\$302.50
Asst. Sliced Deli Cheese Platter (<i>Provolone, American & Swiss</i>) Rolls & Condiments Incl.	\$137.50	\$247.50
Fresh Vegetable Platter (<i>Broccoli, Cherry Tomatoes, Carrot & Celery Sticks</i>) with Ranch Dip	\$88.00	\$132.00
Cole Slaw, Macaroni or Potato Salad	\$55.00	\$110.00
	Bowl	
Pretzels	\$22.00	
Chips	\$22.00	
	Basket	
Peanuts	\$11.00	
Mixed Nuts	\$11.00	

The Dinner

Entrées include choice of one potato & one vegetable.

Bread & butter, coffee & hot tea included.

Soda is extra.

*(A limit of only **2** entrée selections are allowed per banquet)*

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

Salad

- Mixed

Dressings (choice of two)

- House (Balsamic Vinaigrette)
- Ranch
- Thousand Island
- Italian

Chicken Selections

- Chicken Cordon Bleu **\$22.95**
- Chicken Marsala **\$21.95**
- Chicken Parmesan & Pasta **\$20.95**
- Stuffed Chicken Breast **\$20.95**

Beef Selections

- 8 oz. Filet Mignon **\$27.95**
- 12 oz. Roast Prime Rib Au'jus **\$25.95**
- London Broil with Bordelaise Sauce **\$23.95**

Veal Selections

- Veal Parmesan **\$22.95**

Seafood Selections

- Crab Cake with Petite Filet Mignon **\$39.00**
- Jumbo Lump Crab Cakes
 - Two Crab Cakes **\$31.95**
 - One Crab Cake **\$21.95**
- Flounder Stuffed with Crab Meat **\$27.95**

Potato (Choice of One)

- Baked with Butter and/or Sour Cream
- Creamy Whipped
- Oven Roasted Red Skin
- Red Skinned Mashed

Vegetable (Choice of One)

- Whole Kernel Sweet Corn
- Broccoli & Cauliflower
- Green Beans Almandine
- Sicilian Blend (Green beans, carrots, cauliflower, red & yellow peppers and onions)

The Pasta Dinner

Entrée includes bread & butter, coffee & hot tea.

Salad

- Mixed

Dressings (choice of two)

- House (Balsamic Vinaigrette)
- Ranch
- Thousand Island
- Italian

Pasta (Meat or Marinara Sauce)

\$13.50

- Ziti
- Rigatoni
- Penne

Add Meatball

\$ 1.50

Stuffed Pasta (Meat or Marinara Sauce)

\$16.50

- Manicotti
- Stuffed Shells
- Meat Ravioli
- Cheese Ravioli

Add Meatball

\$ 1.50

Vegetarian Platter

\$18.75

- Eggplant Parmesan with Pasta

Children's Platter

\$11.75

- Chicken Fingers & Fries
- Spaghetti & 1 meatball

The Italian Buffet

\$21.95

Buffet includes bread & butter, coffee & hot tea.

(No Substitutions permitted on this buffet)

Soup

Italian Wedding

Salad

Mixed

Dressings (choice of two)

House (Balsamic Vinaigrette)

Ranch

Thousand Island

Italian

Buffet

Italian Baked Chicken

Choice of Penne or Ziti w/ marinara or meat sauce

Green Beans Almandine

Red Skinned Mashed

The Traditional Buffet

25 People or more

Dinner Buffets include choice of potato & choice of vegetable, choice of two entrées as specified below, bread & butter, coffee & hot tea.

Buffet No. 1 – One Pasta entrée & One main Entrée	\$22.95
Buffet No. 2 – Two Main entrées	\$26.50
Buffet No. 3 – Two Main entrées & One Pasta entrée	\$28.50

Salad

- Mixed

Dressings (choice of two)

- House (Balsamic Vinaigrette)
- Ranch
- Thousand Island
- Italian

Pasta Entrée Selections

- Stuffed Shells
- Meat Ravioli
- Cheese Ravioli
- Lasagna
- Baked Pasta (Ziti, Penne or Rotini)

Main Entrée Selections

- Italian Baked Chicken
- Roasted Top Round Beef
- Chicken Marsala
- Baked Ham

Potato (Choice of One)

- Baked with Butter and/or Sour Cream
- Creamy Whipped
- Oven Roasted Red Skin
- Red Skinned Mashed

Vegetable (Choice of One)

- Whole Kernel Sweet Corn
- Broccoli & Cauliflower
- Green Beans Almandine
- Sicilian Blend (Green beans, carrots, cauliflower, red & yellow peppers and onions)

Children 6-10 is ½ price Buffet
Children 5 & under eat free
Vegetarian Platters are available

Dessert Menu

Asst. Cheesecake	\$3.75/person
Asst. Cakes (Carrot, Triple Chocolate, Peanut Butter Cake & Coconut Cake)	\$4.00/person
Vanilla Ice Cream (plain or chocolate syrup)	\$2.50/person



A \$50.00 Cake Cutting Fee will be added to your total bill.

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 beverages purchased (this includes: kegs, bottles or carafes of wine, punch bowls, bottled beer, mixed drinks & soda only if being handled by a bartender) does not meet or exceed \$300.00 (not including tax and gratuity).

Average Banquet Beverage Prices:

Domestic Beer	\$3.50
Imported Beer	\$4.00-\$4.75
Mixed Drinks	\$4.00-\$6.00
Wine	\$5.00-\$7.00

Beer Kegs

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

½ Keg (serves approx. 140 – 16 oz glasses of beer)	\$210.00
¼ Keg (serves approx. 70 – 16 oz glasses of beer)	\$120.00

Champagne

(One Bottle serves approx. 16 toasting glasses)

Verdi	\$21.00
Andre Brut Champagne	\$28.00
Korbel Brut Champagne	\$30.00
Martini & Rossi Asti Spumante	\$32.00
Sparkling Cider	\$18.00

Wine

(Copperidge Chardonnay, Copperidge White Zinfandel, Copperidge Cabernet Sauvignon,
Copperidge Merlot)

By the Carafe

Full Carafe (<i>approx. 7 glasses</i>)	\$35.00
Half Carafe (<i>approx. 3 ½ glasses</i>)	\$19.00

By the Bottle

Bottles contain 750 ml (approx. 5 glasses)

Woodbridge Creek Sauvignon	\$28.00
Bolla Valpolicella	\$30.00
Woodbridge Merlot	\$27.00
Sutter Home White Zinfandel	\$27.00
Woodbridge Chardonnay	\$26.00

Punch Bowls

Serves approx. 40 – 55 people

Whiskey Sour	\$90.00
Fuzzy Navel	\$90.00
Fruit Punch w/ Alcohol	\$90.00
Fruit Punch no Alcohol	\$35.00

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	Sunday thru Thursday	Friday or Saturday	Friday or Saturday	Room Fee (if Required Limits is not met)
	Morning or Early Afternoon Function over by 4 pm	Late Afternoon/Evening Function starts after 4 pm	Morning or Early Afternoon Function over by 4 pm	Late Afternoon/Evening Function starts after 4 pm	
Board Room*					\$25.00
Club Room	\$125.00	\$200.00	\$200.00	\$250.00	\$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	\$400.00
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	\$1,500.00	\$1,500.00	\$2,000.00	\$800.00

Note: All day functions are assessed the combined room fee for the day.

Example: An all day function in the Small, Large & Dining Room is \$1,500 + \$2,000 = \$3,500

If a function impedes on the earlier time, the combined room function will be prorated at 25% of the rate per hour. Example: An event on a Saturday evening that wants to be in an hour early adds 25% of \$1,500 = \$375 (New Room Min = \$2,375)

We will lower room charge if food & alcohol limit is close.

Funeral Luncheons – In the Dining Room have to 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

Note: Banquet Room tables are round and seat 10 people.

