



# CROWNE PLAZA®

## HARRISBURG - HERSHEY



## Banquet Menus

23 South Second Street ~ Harrisburg, PA  
Phone: (717) 234-5021 ~ Fax: (717) 234-6797  
[www.CrownePlaza.com](http://www.CrownePlaza.com) ~ 1-800-2CROWNE

# Breakfast

Breakfast buffets accompanied by freshly brewed regular and decaffeinated coffee, assorted teas. Priced per person for one-hour service time  
~All prices are subject to 21% service fee and 6% sales tax~

## **Crowne Continental**

Assorted Chilled Juices  
Assorted Pastries, Muffins,  
Danish or Croissant  
(Choose two)  
Fruit Preserves and Butter  
\$10.95 per person

## **Executive Treatment**

Assorted Chilled Juices  
Sliced Seasonal Fruit Display  
Yogurt and Granola Topping  
Assorted Pastries, Muffins, Danish  
or Croissant (Choose two)  
Fruit Preserves and Sweet Butter  
\$12.95 per person

## **Healthy Start**

Yogurt Parfait Bar with  
A variety of Toppings  
Egg Beater Burrito filled with  
Reduced Calorie Cheese, Peppers  
and Onions  
An Array of Whole Grain Muffins  
Fruit Preserves and Butter  
\$14.95 per person

Add: Sliced Fresh Fruit  
\$2.00 per person

## **Early Rise Breakfast**

Assorted Chilled Juices  
Sliced Seasonal Fruit  
Assorted Pastries, Muffins  
Danish or Croissant  
(Choose two)  
Cinnamon Rolls Fruit Preserves  
and Butter  
Fluffy Scrambled Eggs  
Breakfast Potatoes  
PA Preferred Bacon and  
Sausage Links  
\$17.95 per person

# Breakfast Enhancements

Add the below items to your Breakfast Choices from the previous page. All Breakfast Enhancement items are buffet style Priced per person for one-hour service time.

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## **Breakfast Sandwich Tray**

Scrambled Eggs with Ham,  
Bacon or Sausage  
Choice of Tortilla or Kaiser  
Roll \$5.95 per person

## **Biscuits 'n Gravy**

Fresh Baked Buttermilk Biscuits  
with Creamy Sausage Gravy  
\$5.95 per person

## **Waffle Station**

Homemade Buttermilk Waffles  
Served with warm Syrup and Butter  
\$6.95 per person

Chef Fee \$75.00 per Chef

## **Smoked Salmon Display**

Bagels, Cream Cheese, Red  
Onion and Capers  
Minimum 25 People  
\$10.95 per person

## **Eggs Benedict**

Toasted English Muffins Topped with  
Canadian Bacon, Poached Eggs and  
Hollandaise Sauce  
\$9.50 per person

Add: Petit Filet \$3.00 per person

## **Sugar Cured Ham Carving Station**

Served with Silver Dollar  
Rolls and Condiments  
Minimum of 50 People  
\$9.95 per person

Chef Fee \$75.00 per chef

## **Omelet Station**

Made to Order with  
With a Variety of Savory Ingredients  
\$9.95 per person

Minimum 25 people

Chef Fee \$75.00 per chef

# Ala Carte

All prices are subject to 21% service fee and 6% sales tax~

## **Fresh Columbian Coffee, Decaf or Tea**

\$30.00 per gallon

## **Bottled Water and Assorted Soft Drinks**

\$ 3.25 each billed on consumption

## **Bottles of Flavored Tea**

\$3.50 each billed on consumption

## **Assorted Fruit Juices and Milk**

\$3.95 per person

## **Assorted Cereals with Milk**

\$3.95 per person

## **Assorted Breakfast Breads**

\$4.50 per person minimum three varieties

## **Fresh Muffins, Danish or Donuts**

\$19.95 per dozen

## **Bagels with Cream Cheese, Fruit Preserves and Butter**

\$22.95 per dozen

## **Sliced Fresh Fruit Display**

\$3.95 per person

## **Assorted Fresh Baked Cookies or Brownies**

\$17.95 per dozen

## **Assorted Fresh Baked Jumbo Cookies**

\$21.95 per dozen

## **Pre-Packaged Trail Mix, Granola Bars or Candy**

\$3.95 each

# Breaks

All breaks are buffet style and prices per person for one-hour service.

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## **All Day Breakaway Package**

In the Morning Assorted  
Breakfast Breads Sliced  
Fresh Bagels  
Butter, Cream Cheese and  
Preserves  
Coffee, Decaf and Hot Tea  
Selection of Assorted Fresh Fruit  
Juices

## **Mid-Morning Snack**

Sliced Seasonal Fresh Fruit with  
Yogurt Dip  
Assorted Pastries and Muffins  
Coffee, Decaf and Hot Tea  
Bottled Water and Sodas

## **Afternoon Break**

Warm Soft Pretzels with Whole  
Grain Mustard  
Freshly Baked Cookies and  
Brownies Coffee, Decaf and  
Hot Tea Bottled Water and  
Sodas

\$24.95 per person

Substitute: Fruit display for  
any of  
the above Afternoon Break  
items

## **South of the Border**

Tri-Color Tortillas, Fresh  
Homemade Salsa,  
Guacamole and Warm Queso  
Dip, Spanish Fry Bread with  
Cinnamon  
Dip  
Assorted Sodas and Bottled Water  
\$14.95 per person

## **Day at the Park**

Boxes of Cracker Jacks, Mini  
Pastry wrapped Franks with  
Mustard, Popcorn and Assorted  
Novelty Ice Cream Treats  
Assorted Sodas and Bottled Water  
\$14.95 per person

## **Energy Boost**

Granola Bars, Fresh Fruit Ka-Bobs  
Trail Mix, Sun Chips with French  
Onion Dip  
Assorted V8 Splash or Vitamin  
Water  
\$14.95 per person

## **Chocolate Time**

Double Chocolate Brownies,  
Chocolate Chip Cookies, Assorted  
Hershey Bars  
Hot Chocolate, Milk, Coffee, Decaf,  
Tea  
\$14.95 per person

**Add a chocolate fountain  
for up to 50 people for  
\$100.00**

# Served Lunches

Accompanied with Iced Tea, Coffee Service and Chef's Choice Desserts

All prices are subject to 21% service fee and 6% sales tax~

## Salads

### **Grilled Vegetable Salad**

Grilled peppers, Onions, Eggplant,  
Garnished Tomatoes, Cucumbers, Carrots  
Served with Rolls and Butter and  
\$17.95 per person

### **Grilled Chicken Caesar Salad**

Sliced Grilled Chicken Breast  
on a Bed of Crisp Romaine Lettuce and  
Garnished with Herb Croutons and  
Parmesan Cheese Crisps, Rolls and Butter  
\$15.95 per person

### **Chef Salad**

Fresh Spring Mix, Tomatoes  
Cucumbers, Ham, Turkey, Swiss and  
Provolone Cheese, Hard Boiled Eggs,  
Shredded Cheddar Cheese and  
Pepperoncinis. Served with Rolls and  
Butter and a Choice of Dressing  
\$15.95 per person

# Served Lunches

Accompanied with Iced Tea, Coffee Service and Chef's Choice Desserts

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## Sandwiches

Sandwich Bread choices: White, Wheat, Multigrain, Croissant

### **Sandwich Plate**

Choose one of the following Ham  
and Swiss, Turkey and Provolone,  
or Homemade Chunky Chicken  
Salad, Served with the Chef's  
Choice of Salad and Assorted  
Condiments

\$17.95 per person

### **Soup and Sandwich Wrap**

Soup du Jour  
Sandwich Wrap with Your Choice  
of Turkey, Roast Beef or  
Homemade Chunky Chicken Salad  
and Cheese.

Served with Lettuce and Diced Tomatoes,  
a side of Creamy Coleslaw and condiments  
\$17.95 per person

### **Grilled Veggie Sandwich Plate**

Zucchini, Squash, Eggplant,  
Drizzled with Basil oil  
Lettuce, Tomato, Onion  
Served on a Focaccia  
\$15.95 per person



# Lunch Entrees

Selections include Starter of your choice, Entrée, and Chef's Choice of Starch, Vegetable and Dessert including a Basket of Bread and Butter, Iced Tea and Coffee Service

~All prices are subject to 21% service fee and 6% sales tax~

## **Starters**

(Choose One)

Fresh Fruit Cup

Fresh Spring Mix Salad with

Choice of Dressing

OR caesar Salad

## **Chicken Marsala**

Sautéed Boneless Breast of  
Chicken Topped with a Wild  
Mushroom Marsala Sauce

\$19.95 per person

## **Chicken Bruschetta**

Supremes of Chicken Sautéed with  
Tomatoes, Artichoke Hearts, Fresh  
Basil, Garlic Mozzarella Served  
with Pasta

\$19.95 per person

## **Mediterranean Chicken**

Stuffed with Sun Dried Tomato,  
Spinach, Feta Cheese,  
Mushrooms & Herbs

\$19.95 per person

## **Petite Filet**

Grilled Filet with a Port Demi Glaze

\$23.95 per person

## **Roast Turkey**

Oven Roasted Turkey Served with  
Dressing, Mashed Potatoes and  
Gravy

\$19.95 per person

## **Pork Loin**

Encrusted Roasted Loin of Pork  
Smothered in a Whole Grain  
Mustard Cream Sauce

\$20.95 per person

## **Meat Lasagna**

Ground Beef

layered between Pasta with  
Ricotta, Mozzarella and Parmesan  
Topped with a Cream Sauce

\$19.95 per person

## **Garden Vegetable Lasagna**

Garden Fresh Vegetables  
layered between sheets of  
Pasta with

Ricotta, Mozzarella and  
Parmesan Cheeses

Topped with a basil marinara

\$19.95 per person



# Lunch Entrees

Selections include Starter of your choice, Entrée, and Chef's Choice of Starch, Vegetable and Dessert including a Basket of Bread and Butter, Iced Tea and Coffee Service  
~All prices are subject to 21% service fee and 6% sales tax~

## In a Hurry...

### Boxed Lunches

Assembled in a Personal Carry-Out Box

an Array of:  
Turkey and Swiss Cheese, or  
Ham and American Cheese,

**or**

Roast Beef and Cheddar  
Served on Chef's Choice of Croissant or Kaiser Roll,  
Chef's Choice of Side Salad or Creamy Coleslaw, Chips,  
Homemade Cookie, a piece of Whole Fruit and a Bottle of Water  
or Soda

\$17.95 per person

# Lunch Buffets

All Lunch Buffets are set out for an hour only

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## Family Barbeque

Roasted Corn Chowder,  
Broccoli Salad, Fresh Spring  
Mix Salad with Choice of  
Dressing, Homemade Slow,  
Roasted Pulled Pork, Baked  
Beans, Kaiser Rolls,  
Cookies and Brownies  
Served with Lemonade and Iced Tea  
\$21.95 per person

## Executive Deli

Soup du Jour, Fresh Spring Mix  
Salad with Choice of Dressing and  
Pasta Salad. Assorted Breads and  
Deli Rolls Sliced Deli Meats to  
include Turkey, Ham, Roast Beef  
and Salami Swiss, Cheddar and  
American Cheeses Relish Tray,  
Cookies and Brownies  
Served with Iced Tea and  
Coffee Station  
\$19.95 per person

## Sunday Dinner for Lunch

Fresh Spring Mix Salad with Choice  
of Dressing, Homemade Meat Loaf  
Roasted Turkey with Cranberry  
Sauce  
Home Style Dressing,  
Mashed Potatoes with Gravy,  
Fresh Seasonal Vegetables  
Assorted Rolls and Butter  
Chef's Dessert Table  
Served with Iced Tea and Coffee  
Station \$21.95 per person

## Little Italy

Homemade Minestrone Soup, Fresh  
Spring Mix Salad Tossed with Fresh  
Parmesan and Italian Vinaigrette  
Served with Garlic Bread, Classic  
Chicken Marsala, Italian Sausages with  
Roasted Peppers & Onions, Baked  
Penne with Marinara and Italian  
Cheeses with a Mélange of  
Seasonal Vegetables  
Tiramisu & Mini Cannolis  
Served with Iced Tea and Coffee Station  
\$22.95 per person

## Luncheon Buffet

Fresh Spring Mix Salad with Fresh  
Fruit and Raspberry Vinaigrette,  
Soup du Jour, Fresh Baked Rolls &  
Butter, Pan Seared Chicken with  
Julienne Vegetables, Rib Eye Steak with  
Red Wine Mushroom Sauce, Boursin  
Baked Penne Pasta, White Cheddar  
Chive Mashed Potatoes, Medley of  
Seasonal Vegetables  
Assorted Dessert Table  
Served with Iced Tea and Coffee Station  
\$26.95 per person

## Cheese Steak in the Burg

Shaved Top  
Round Steak Sautéed with Vidalia  
Onions and Sweet Peppers.  
Topped with Provolone and  
Cheddar Cheeses on a Fresh  
Italian Sub Roll and Served with  
Chips  
\$15.95 per person

# Receptions

~All prices are subject to 21% service fee and 6% sales tax~

## HORS D'OEUVRES

### ***TIER 1 \$110 per 50 pieces***

#### **Hot**

Swedish Meatball  
Miniature assorted Quiche  
Herb-Crusted Cheese Ravioli  
Vegetarian Spring Roll  
Asian Vinaigrette  
Spanakopita

#### **Cold**

Prosciutto Wrapped Asparagus  
Antipasto Skewer  
*Pear Tomato, Fresh Mozzarella, Kalamata Olive,  
Basil Chiffonade*

### ***TIER 2 \$115 per 50 pieces***

#### **Hot**

Mushroom Florentine  
Wild Mushroom and Cheese Tart  
Sesame Chicken, Ginger Sauce  
Teriyaki Chicken Kabob  
Chicken Saté, Peanut Dipping Sauce  
Miniature Pierogi, Caramelized Onions  
Chili Rubbed Beef Skewer, Picante Sauce

#### **Cold**

Fresh Melon Wrapped in Serrano Ham  
Prosciutto and Smoked Mozzarella Crostini  
Smoked Norwegian Salmon Bruschetta

# Receptions

~All prices are subject to 21% service fee and 6% sales tax~

## ***TIER 3 \$130 per 50 pieces***

### **Hot**

Crab Mornay Stuffed Mushroom  
Bacon Wrapped Scallop  
Mini Beef Wellington  
Beef Empanada, Piquillo Pepper

### **Cold**

Tuna Tartar, Dill Crème Fraiche  
Beef Tenderloin and Boursin Crostini  
Smoked Chicken and Avocado Tart

## **HORS D'OEUVRES**

### **on the River**

A complete one-hour reception package that includes a display of our chef's selection of cheeses, sliced seasonal fruit, vegetable crudités, crackers and breads.

Additionally, we will butler your choice of one Tier 1 selection, three Tier 2 selections and one Tier 3 selection.

\$26 per person Minimum of 25

## **CHEF'S RECEPTION**

A complete one-hour reception package that includes a display of our chef's selection of cheeses, sliced seasonal fruit, vegetable crudités, crackers and breads. Additionally, one Tier 1 and one Tier 2 selections are buttered. \$18 per person

Minimum of 25

# Receptions

~All prices are subject to 21% service fee and 6% sales tax~

## **PREMIER TIER**

Miniature Crab Cake, Spicy Remoulade  
California Roll  
Marinated Grilled Baby Lamb Chop  
Shrimp and Scallop Brochette,  
Chili Lime Glaze  
Grilled Tequila Lime Prawn  
Coconut Shrimp  
Iced Shrimp,  
Cocktail and Remoulade Sauces  
Oyster on the Half Shell  
\$200 per 50 pieces

## **COLD DISPLAYS**

Grilled Vegetables, Roasted Leek Dip \$115  
Tomato and Basil Bruschetta \$45  
Vegetable Crudites, Herb Dip \$95  
Sliced Fresh Fruit \$110  
Hummus, Pita Bread Chips \$60  
Tortilla Chips, Chili Con Queso, Salsa, Guacamole \$85  
Domestic Cheese, Crackers and Seasonal Fruit \$185  
Imported and Artisan Cheeses, Seasonal Fruit and  
Vegetable Crudites \$285

## **HOT DISPLAYS**

Crabmeat Fondue \$95  
Baked Brie en Croute, French Bread \$115  
Spinach and Artichoke Dip \$80  
All hot and cold displays serve approximately 25 guests.

# Savory Snacks

(Price Per Pound – Order in one pound increments)

~All prices are subject to 21% service fee and 6% sales tax~

Hard Sourdough Pretzels with  
Dipping Mustard \$12

Potato Chips \$12

Mixed Nuts \$28

Marcona Almonds \$45

Cashews \$25

Roasted Peanuts \$16

Spicy Snack Mix \$14

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# Carving and Themed Stations

Carving stations served with silver dollar rolls and condiments. All Carving and Themed Stations are set out for an hour only  
Chef Attending Carving Station Fee of 100.00 per Chef  
~All prices are subject to 21% service fee and 6% sales tax~

## **Pepper Encrusted Tenderloin of Beef**

\$325.00

Serves 40 people

## **Slow Roasted Prime Rib**

\$325.00

Serves 40 people

## **Whole Sugar Cured Ham**

\$240.00

Serves 40 people

## **Roasted Top Sirloin of Beef**

\$285.00

Serves 40 people

## **Herb Roasted Breast of Turkey**

\$250.00

Served with Cranberry Walnut  
Chutney Serves 40 people

## **Garlic-Rubbed Steamship Round of Beef**

Rosemary Jus Lie

\$695.00

Serves 125

## **PA Preferred Roast Pork Loin**

\$255.00

Serves 40 people



# Served Dinner / Themed Stations

Selections include Starter of your Choice, Entrée, and Chef's Choice of starch, dessert, and vegetable

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## **Starters**

(Choose One)

Fresh Spring Mix with Choice of Dressing

Spinach Salad with Bacon Dressing

Caesar Salad

***OR***

## **Soups**

(Choose One)

Tomato Bisque

Corn Chowder

Soup du Jour

Add \$2.95 additional for both soup and Salad

# Served Dinner / Themed Stations

Selections include Starter of your Choice, Entrée, and Chef's Choice of starch, dessert, and vegetable

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## **Pasta Station**

Choice of Two Pastas: Bow Tie, Rigatoni,  
or Orecchiette

Choice of Two Sauces: Tomato Basil,  
Roasted Garlic Alfredo, Pesto or Vodka Cream  
Sauces. With Assorted Toppings.

\$12.95 per person

## **THE GREENERY STATION**

Bowls of Mixed Greens and Romaine Lettuce  
Crumbled Blue Cheese, Sliced Mushrooms,  
Crumbled Bacon Shredded Cheddar and  
Mozzarella, Grated Parmesan, Croutons,  
Cucumbers, Broccoli Florets

Cherry Tomato and Fresh Mozzarella Fresh Basil  
and Olive Oil

Balsamic Vinaigrette, Roasted Garlic Caesar,  
Peppercorn Ranch and Raspberry Vinaigrette  
Dressing

\$9 per person

# Served Dinner

Selections include Starter of your Choice, Entrée, and Chef's Choice of starch, dessert, and vegetable including a Basket of Bread and Butter, Iced Tea and Coffee Service

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## **Chicken Piccata**

Sautéed Breast of Chicken served  
with a lemon butter and caper sauce

\$26.95 per person

## **Stuffed Chicken Breast**

Chicken

Breast stuffed with Pancetta and  
Sundried Tomato Velouté

\$26.95 per person

## **Chicken Florentine**

Seared Chicken Breast with Sautéed  
Spinach, finished with a Classic  
Mornay Sauce

\$26.95 per person

## **Chicken Bruschetta**

Boneless

Breast of Chicken Sautéed with  
Tomatoes, Artichoke Hearts, Fresh  
Basil, Garlic, and Mozzarella Served  
with Farfalle Pasta

\$26.95 per person

## **Chicken Marsala**

Sautéed Boneless Breast of Chicken  
Topped with a Wild  
Mushroom Marsala Sauce

\$26.95 per person

## **Beef Entrées**

### **London Broil**

Sliced London Broil topped with Wild  
Mushroom Demi Glace

\$28.95 per person

### **Prime Rib of Beef**

Roasted

Prime Rib with Au Jus Served with  
Horseradish Cream

\$34.95 per person

### **NY Strip Steak**

Grilled New York Strip Topped with  
Maitre d' Butter

\$33.95 per person

### **Grilled Filet Mignon**

Topped with Classic  
Cabernet Demi Glace

\$42.95 per person

# Served Dinner

Selections include Starter of your Choice, Entrée, and Chef's Choice of starch, dessert, and vegetable including a Basket of Bread and Butter, Iced Tea and Coffee Service

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## Seafood Entrées

### **Grilled Salmon Filet**

Served with Lemon Dill Sauce  
\$34.95 per person

### **Stuffed Flounder**

with Crab Imperial and Citrus  
Aioli  
\$32.95 per person

### **Crab Cake**

Homemade Jumbo  
Lump Crab with Remoulade  
Sauce  
\$34.95 per person

### **Grilled Shrimp Skewers**

Jumbo Shrimp with Roasted  
Garlic Scampi Sauce  
\$36.95 per person

### **Veal Gorgonzola**

Sautéed Veal finished with a  
Gorgonzola Cream Sauce  
\$32.95 per person

### **Center – Cut Pork Loin**

Encrusted Roasted Loin of Pork  
Smothered in a Whole Grain  
Mustard Cream Sauce  
\$29.95 per person

### **Garden Vegetable Lasagna**

Garden Fresh Vegetables layered  
between sheets of Pasta with  
Ricotta, Mozzarella and Parmesan  
Cheeses Topped with a  
Cream Sauce  
\$29.95 per person

## Veal, Pork, Vegetarian Entrées

### **Roasted Garlic and Herb Pasta Primavera**

Orecchiette Pasta with Flame  
Roasted Vegetables Tossed in a  
Garlic Sauce  
\$24.95 per person

# Served Dinner

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(Choose One)

**Chocolate Cake**

**Carrot Cake**

**Supreme Cheesecake**

**Chocolate Peanut Butter  
Mousse Cake**

**Granny Smith Apple Pie with Caramel**

# Dinner Buffets

All Dinner Buffets are displayed for 1 hour only. Iced Tea and Coffee Service included.

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## **The Capitol**

Fresh Spring Mix Salad with Choice of  
Two Dressings, Baked Marinated  
Chicken Topped with Julianne  
Vegetables, London Broil with Wild  
Mushroom Demi-Glace, Fresh Seasonal  
Vegetables, White Cheddar Chive  
Mashed Potatoes,  
Assorted Rolls and Butter,  
Chef's Dessert Table  
\$32.95 per person

## **Now "That's" Italian**

Homemade  
Antipasto Salad, Choice of Homemade  
Vegetable or Meat Lasagna,  
Chicken Parmesan, Sausage and  
Peppers, Baked Penne, Fresh Seasonal  
Vegetables, Garlic Parmesan  
Breadsticks,  
Tiramisu & Cannolis  
\$32.95 per person

## **Homemade Pennsylvania Dutch**

Chicken Corn Chowder, Fresh Spring  
Mix Salad with Choice of Two  
Dressings, Beef Tips over Egg Noodles,  
Chicken Pot Pie, and Herb Crusted Pork  
Loin garnished with Braised Cabbage,  
Seasonal Vegetables,  
Pretzel Rolls and Butter,  
Assorted Pies and Whoopie Pies  
\$32.95 per person

## **Dinner In The Gardens**

Spinach Salad with Glazed Walnuts,  
Strawberries and Feta with Wild Berry  
Vinaigrette, Chef  
Carved Prime Rib of Beef Au Jus with  
Horseradish Crème on Side, Panko  
Encrusted Haddock with  
Lemon Butter Sauce, Chicken Bruschetta,  
Fresh Seasonal Vegetables, Farfalle  
Primavera,  
Assorted Rolls and Sweet Butter,  
Chef's Dessert Table  
\$36.95 per person

# Cocktail and Beverage Selections

~All prices are subject to 21% service fee and 6% sales tax~

Prices are per person, unless otherwise noted

A bartender fee of \$200.00 per bartender will be added to all packages  
Pricing is based on unlimited consumption during the time period purchased

Shots are not permissible.

Additional beverages available upon request.

There may be an additional charge for certain special order items or upgrades.

We require valid identification from all of our guests consuming alcoholic beverages, regardless of age. Anyone who, in our best determination, appears to be 30 years of age or younger, and who cannot provide an acceptable form of identification, will be denied alcohol service regardless of age.

We reserve the right to limit service of one drink per person at a time from the bar, and to request identification from anyone seen consuming alcoholic beverages.

We reserve the right to ask anyone to leave a function and the property for violation of the law to or hotel policies.

WE RESERVE THE RIGHT TO DENY ALCOHOL SERVICE AS WE DEEM APPROPRIATE.

## **Premium Open Bar Package**

1st Hour \$16.95 per person

2nd Hour \$14.95 per person

3rd Hour \$12.95 per person

4th Hour \$9.95 per person



# Cocktail and Beverage Continued...

~All prices are subject to 21% service fee and 6% sales tax~

Includes: Absolute or Stolichnaya, Tanqueray or Beefeater, Bacardi Rum, Coconut and Spiced Rums, Cutty Sark or Dewars, Jack Daniels, Jim Beam, Seagrams VO or Canadian Club, Southern Comfort, Seagrams 7, Jose Cuervo, Cognac, Brandy, Triple Sec, Amaretto, Vermouth, Kahlua, Melon Liqueur, Peach Schnapps, a selection of Domestic and Premium Beers by the bottle and a selection of house wines, assorted sodas and mixers.

A selection of House Brand liquors will also be available on the bars for those guests who do not have a preference.

**(continued)**

## **House Brand Open Bar Package**

1st Hour \$13.95 per person  
2nd Hour \$11.95 per person  
3rd Hour \$9.95 per person  
4th Hour \$7.95 per person

**Includes:** Vodka, Gin, Rum, Bourbon, Scotch, Whiskey, Tequila, Coffee Liqueur, Triple Sec, Peach Schnapps, Coconut Rum, Amaretto, Brandy, a selection of Domestic Beers, a selection of house wines, assorted sodas and mixers.

# Cocktail and Beverage Selections

~All prices are subject to 21% service fee and 6% sales tax~

## Beer Selection

### Domestic Bottles

Budweiser  
Bud Light  
Coors Light  
Miller Light  
O'Doull's N/A  
Yuengling Lager

### Premium Bottles

Amstel Light  
Becks  
Corona  
Corona Light  
Heineken  
Labatts Blue  
Michelob Ultra  
Sam Adams

## Cash Bar

Individuals to pay for their own beverages

\$200.00 per bartender fee will be charged

You may limit your bar to specific beverages, please confirm selections with  
Our Crowne Meetings Director

**(continued)**

## Liquors

Additional liquors available by request or at an additional cost

Apple Pucker  
Bombay Sapphire  
B&B  
Butterscotch Schnapps  
Chivas Regal Crown  
Royal Drambuie

Gran Marnier  
Grey Goose  
Jameson's  
J.W. Black  
Ketel One  
Makers Mark  
Sambuca

# Cocktail and Beverage Continued...

~All prices are subject to 21% service fee and 6% sales tax~

We can also arrange for a liqueur and cordial cart on a consumption basis for after your meal service.

## **Wines**

**We have a full list of wines available by the glass or by the bottle.**

Crowne Plaza Harrisburg Hershey is proud to serve a selection of vintage and non-vintage wines to meet your every need and budget. Please discuss with your catering representative how to select wines most appropriate for your particular need.

## **Punches**

Non Alcoholic Fruit Punch  
\$45.00 per gallon

Whiskey Sour, Margarita, Fuzzy Navel,  
Mimosa or Spiked Punch  
\$80.00 per gallon

# General Banquet Services Information

Policies and prices are subject to change without prior notice

## DEPOSITS / PAYMENTS / CANCELLATION:

All events will be required to furnish a written notification of their intent to cancel.

## SOCIAL EVENTS:

An initial deposit in the amount of \$500 is due upon confirming your date and signing your preliminary contract. A second deposit for 50% of the estimated food and beverage cost is due 90 days prior to your contracted function date. ALL deposits are NON-REFUNDABLE and will be retained by the Crowne Plaza. If the event is postponed, the deposit can be transferred to the new date if it falls within **three (3) months** of the original function date. If the new function date is after **three (3) months**, Crowne Plaza Harrisburg, at their sole discretion, may waive a new deposit. It may be required to complete a credit card authorization form to keep on file. This card will be used in the event your account is past due. ALL social events must be PRE-PAID no later than **seven (7) days** prior to the event. Payment may be made in the form of cash, cashier's check, certified check or money order. Credit cards will be accepted for interim payments and deposits only, but will not be accepted during the last week prior to the function.

## CORPORATE EVENTS:

The balance is due at the conclusion of your function unless a direct bill application is on file one at the time of contract. Payment may be made in the form of a company check or credit card (authorization form must be on file). If the Crowne Plaza is advised that your event is cancelled, a cancellation fee will apply, whether it is the non-refundable deposit or based on the schedule below:

0-30 days prior to the event	100% of total anticipated revenue
31-60 days prior to the event	50% of total anticipated revenue
61-90 days prior to the event	30% of total anticipated revenue
91 or more days prior to the event	Room rental will not be refunded

## MENUS:

Printed menus are only general guidelines. If in reviewing these menus you do not see your favorite items, we would be happy to customize a menu to your satisfaction, specifications and budget. To maintain quality control over the food being served, we ask that all food served be prepared by our kitchen and that no food be taken from the hotel at the conclusion of your function except for ceremonial cakes. Menu selections are required no later than **fourteen (14) days** prior to your function to ensure proper lead times for ordering purposes, and a final guarantee is due in the Catering Office no later than **seven (7) business days** prior to your function. Menu choices will be limited to two (2) entrée selections (not including children's meals and/or one (1)

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vegetarian option). If you choose for more than one (1) menu choice, all pricing will be based on the highest priced entree selected. Entrée indicators are required for all meal functions with a split entrée. All menu prices are subject to change without prior notice. We will gladly guarantee menu prices for 90 days from the signing of your contract. All menu items are subject to a service charge of 21%, and Pennsylvania State sales tax of 6% will apply.

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## ATTENDANCE:

Please judge your original number of attendees carefully as a drop of 10% or more from the original count discussed at the time of booking may result in increased food & beverage prices. In order to facilitate preparation and ensure that everyone attending your event fully enjoy their meals and/or refreshments, the guaranteed number of guests attending the function must be confirmed **seven (7) days** prior to date of said function. This guaranteed number is not subject to reduction. The Crowne Plaza Harrisburg cannot be responsible for guests not attending your function due to inclement weather, sickness, traffic, acts of God, etc. If guaranteed guest count is not received, the original estimated attendance will be prepared for and billed.

## SET-UP ARRANGEMENTS:

Please specify your requirements for table arrangements as well as other furnishings such as dance floor, bandstand, registration areas, audio/visual aids, etc to our Crowne Meetings Director. The Crowne Plaza Harrisburg will gladly provide assistance in providing room layouts. Private rooms are reserved on the basis of anticipated attendance and times required. The Crowne Plaza Harrisburg reserves the right to change function room accommodations to best suit the Hotel's requirements. Rest assured we will do our best to keep you in the room/rooms that you originally booked.

## BEVERAGE SERVICE:

The serving of alcoholic beverages is limited to persons of legal age as stated by the laws of the Commonwealth of Pennsylvania. Compliance with these laws requires that all beverages be provided by the Crowne Plaza Harrisburg. Liquor cannot be brought into the Crowne Plaza Harrisburg by outside sources. All bars and/or beverage stations require the use of a bartender or attendant and will be charged for accordingly. The minimum charge for a bartender or attendant is \$125.00 per bar. All beverage prices are subject to change without prior notice. We will guarantee beverage prices for **ninety (90) days** from the signing of your contract. **The Crowne Plaza limits the length of bar service to maximum of four (4) hours per event.** The Crowne Plaza Harrisburg encourages the responsible consumption of alcohol, therefore, anyone who is obviously intoxicated will not continue to be served, and may be asked to vacate the premises. The lessee hereby agrees not to permit or allow any of its patrons, guests or

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any person attending the function, to bring or carry onto the premises any beverage, either intoxicating or non-intoxicating, for consumption on any part of the premises. The lessee agrees to be held strictly accountable for the enforcement of this covenant and to see that same is properly and adequately enforced. Any act or violation herein by patrons or guests attending any function shall be deemed the act of the lessee. In the event this covenant is breeched or violated, Crowne Plaza Harrisburg is hereby empowered to intercede and prevent said violation in any manner deemed necessary to the Hotel for the enforcement of the agreement herein, without being liable to the lessee for any damages, and in addition, the Hotel shall have the right to close the function room at any time before the closing times set forth herein without any refund of monies already on account.

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## SECURITY:

We would be pleased to discuss special security arrangements with you prior to your function, but we cannot assume any responsibility for the damage to or loss of any guest's possessions.

## DECOR:

All decorative items brought in the Hotel must be pre-approved by our management. The use of tape or any adhesive on walls; tables, furniture and fixtures is not allowed. Balloons tied with string or ribbon is fine. **All party decorations must be removed by you and/or your guests at the conclusion of, your function or you will be charged a clean up fee of \$500.00. Open flame candles are not permitted under any circumstances**, however, votive candles or candles fully enclosed in glass containers are acceptable.

## TAX-EXEMPTION:

Tax exempt organizations that wish to have their sales tax waived must have an authorized original tax exempt letter on file with the Crowne Plaza Harrisburg **two (2) weeks prior** to the event.

## PROPERTY DAMAGE:

Should damage occur as a result of your event in any reckless manner group contact is responsible to pay all repairs, including but not limited to labor fees, parts and custom ordered fixtures together with furniture, light fixtures, banquet items, etc.

Group contact is responsible for every guest's behavior and actions.