

Celebrating 50 Years of Excellence in Hospitality Education

Frequently Asked Questions

Questions	Answers
What is on the menu?	American regional cuisine featuring 10 uniquely created courses to offer you a once-in-a-lifetime culinary masterpiece!
Will there be an open bar?	<p>There will be an open bar (included in the ticket price) during the cocktail reception that will feature beer from the Appalachian Brewing Company and several wines, including a wine by a Viticulture and Enology Program alumnus.</p> <p>During the dinner, there will be a champagne toast followed by beer and wine pairings. HACChiato, a coffee stout created by HACC's first Brewery Science class, is featured.</p>
What type of music will be included?	A current HACC student from the Music Department will perform live acoustic music and the Timeless Trio will perform live dinner music.
Who will be speaking? How much of the event will be speakers?	<p>There will be several speakers (who will speak briefly) and a presentation, but there will be plenty of time for eating and socializing!</p> <p>Presenters will include HACC alumni Anthony Bianco, executive sous chef of the Hilton Harrisburg; Cher Harris executive pastry chef of the Hotel Hershey; and Chef Autumn Patti, program director for HACC's Benjamin Olewine III Center for the Study of Culinary Arts and Baking and Pastry Arts programs.</p>
How long is the event?	Doors and the silent auction open at 6 p.m. The event is expected to conclude by 9:30 p.m.
How much of my ticket cost is tax-deductible?	At least \$100 of each ticket is a tax-deductible contribution to hospitality education-related scholarships. You will receive a confirmation email and an acknowledgment letter reflecting your payment (minus goods and services) from the HACC Foundation after the event.
What will I find in the silent auction?	<p>The silent auction will feature many items, including:</p> <ul style="list-style-type: none"> • Dinner for four at Mountainview Dining and Terrace Lounge, a Trophy Race named in your honor with winner's circle presentation and a picture from the Hollywood Casino and Penn National Race Course • Hotel stays, wine and brewery packages • A personal cooking class at your home • Specialized dinner packages hosted at various restaurants • Handcrafted glass vases with hydroponic herb gardens

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	<ul style="list-style-type: none"> • Golf packages • Thermador kitchen appliances • Mercer knives • Ice carvings • Themed baskets such as “Day at HACC’s Harrisburg Campus,” featuring a massage, tickets to a performance in the Rose Lehrman Arts Center, a dental cleaning, joining a hands-on culinary class and lunch at The Chef’s Apprentice
<p>Please elaborate on the dress code for this black-tie gala.</p>	<p>The dress code is black-tie optional.</p> <p>We suggest that male guests wear a tuxedo or black suit, white shirt and black tie. Or, male guests can choose a dark suit with a white shirt and conservative tie.</p> <p>Female guests can dress up as much as they want for this elegant event!</p>