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ST. LOUIS DOWNTOWN AT THE ARCH

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## Banquet and Catering Menus

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# Breakfast

## Continental Breakfast

**Includes:**

Freshly brewed Starbucks® regular and decaffeinated coffee, a selection of Tazo® teas and choice of two juices: orange, cranberry, apple, grapefruit.

Breakfasts require no minimum | Prices are per guest

### CONTINENTAL BREAKFAST \$21

Sliced melons	Assorted danish	Breakfast bars
Seasonal fruits and berries	Assorted muffins	Granola bars
Whole bananas	Assorted breakfast breads	

### EXECUTIVE CONTINENTAL BREAKFAST \$26

Sliced melons	Assorted breakfast cereals with 2% and skim milk	Variety of sliced bagels with cream cheese
Seasonal fruits and berries	Individual yogurts	Assorted danish
Whole bananas	Natural granola	Assorted muffins

### ENHANCEMENTS

Breakfast sausage, cheese and egg on buttermilk biscuit \$4.50	Oatmeal with brown sugar, dried fruits, nuts and milk \$5.00	Freshly baked croissants served with jam and preserves \$2.50
Butter croissant filled with scrambled eggs, smoked ham, cheddar cheese \$4.50	Activia® fruit smoothies \$4.00	
Create your own yogurt parfait with fruits, berries, nuts and granola \$6.00		

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge and 11.179% city and state sales tax

# Breakfast

## Breakfast Buffet

**Includes:**

Freshly brewed Starbucks® regular and decaffeinated coffee, a selection of Tazo® teas and choice of two juices: orange, cranberry, apple and grapefruit.

Breakfasts require 10 ppl minimum | Prices are per guest | Based on 60 minutes of continuous service

### HILTON BREAKFAST BUFFET \$32

Sliced melons	Yogurt	Oven roasted breakfast potatoes with peppers and onions
Seasonal fruits and berries	Natural granola served with 2% and skim milk	Choice of French toast OR griddle pancakes
Whole bananas	Scrambled eggs	
Assorted danish	Choice of two: applewood smoked bacon, sausage links, turkey sausage or smoked ham	
Assorted muffins		

### ENHANCEMENTS

Egg omelet station with cheddar cheese, diced smokehouse ham, sliced mushrooms, diced tomatoes, diced bell peppers, chopped sweet onions, spinach leaves, bacon, salsa \$10.00	Oatmeal with brown sugar, dried fruits, nuts and milk \$5.00	Activia® fruit smoothies \$4.00
Substitute egg beaters or egg whites \$1.00		

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge and 11.179% city and state sales tax

# Morning Breaks

Breaks require no minimum | Prices are per guest

## BEVERAGE SERVICE

Half day beverage service served with freshly brewed Starbucks® regular and decaffeinated coffee, a selection of Tazo® teas, assorted Coca-Cola® soft drinks, bottled waters \$15.00

All day beverage service served with freshly brewed Starbucks® regular and decaffeinated coffee, a selection of Tazo® teas, assorted Coca-Cola® soft drinks, bottled waters \$22.00

## ENHANCEMENTS Select 3 for \$18 | Select 5 for \$22

Sliced melons, seasonal fruits and berries  
Activia® fruit smoothies  
Seasonal whole fresh fruit  
Fruit yogurt parfaits, granola and berries

Natural granola  
Granola Bars  
Selection of bagels with cream cheese

Freshly baked croissants  
Assorted muffins  
Assorted danish

## BEVERAGE ENHANCEMENTS

Assorted Coca-Cola® soft drinks  
\$3.00 each  
Dasani bottled water \$4.00 each  
Starbucks Coffee® regular or decaffeinated \$62.00 per gallon

Bottled iced teas \$5.00 each  
Red bull® energy drinks \$5.00 each  
Hot water, Tazo® teas \$45.00 per gallon  
SanPellegrino® sparkling orange \$5.00 each

Starbucks bottled frappuccinos®  
\$6.00 each  
Starbucks double shots® \$6.00 each  
S. Pellegrino \$4.50 each

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# Afternoon Breaks

Breaks require no minimum | Prices are per guest

## BEVERAGE SERVICE

Half day beverage service served with freshly brewed Starbucks® regular and decaffeinated coffee, a selection of Tazo® teas, assorted Coca-Cola® soft drinks, bottled waters \$15.00

All day beverage service served with freshly brewed Starbucks® regular and decaffeinated coffee, a selection of Tazo® teas, assorted Coca-Cola® soft drinks, bottled waters \$22.00

## ENHANCEMENTS Select 3 for \$18 | Select 5 for \$22

Sliced vegetables, dip  
Premium mixed nuts  
Toasted pita chips, hummus  
Warmed pretzels, whole grain mustard

Housemade kettle chips, blue cheese dip  
Dry snack mix  
Fudge brownies

Assorted cookies  
Miniature candy bars

## BEVERAGE ENHANCEMENTS

Assorted Coca-Cola® soft drinks  
\$3.00 each  
Dasani bottled water \$4.00 each  
Starbucks Coffee® regular or decaffeinated \$62.00 per gallon

Bottled iced teas \$5.00 each  
Red bull® energy drinks \$5.00 each  
Hot water, Tazo® teas \$45.00 per gallon  
SanPellegrino® sparkling orange \$5.00 each

Starbucks bottled frapuccinos®  
\$6.00 each  
Starbucks double shots® \$6.00 each  
S. Pellegrino \$4.50 each

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# Lunch

## Plated Lunch

### Includes:

Three courses, rolls and butter, iced tea, freshly brewed Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas

Plated lunches require no minimum | Prices are per guest

### FIRST COURSE | CHOICE OF ONE-SOUP OR SALAD

Baby field green salad, cucumber, cherry tomatoes and strawberry vinaigrette

Sweet pea soup

Crisp Caesar salad, romaine hearts, shaved parmigiano-reggiano, garlic croutons, Caesar dressing

Chicken noodle soup

Baby spinach salad, candied walnuts, gorgonzola cheese, balsamic vinaigrette

Tomato basil

### SECOND COURSE | CHOICE OF ONE

Grilled chicken breast served with a wild mushroom cream sauce, roasted garlic mashed potatoes \$38.00

Seared salmon with roasted beets and parsnip puree \$38.00

Grilled chicken penne pasta tossed with a pesto cream sauce \$36.00

Grilled flat iron steak with a rosemary demi glace, roasted Yukon gold potatoes \$41.00

Roasted vegetable pappardelle pasta, zucchini, fennel, radicchio, tomato-olive salsa cruda \$34.00

### THIRD COURSE | CHOICE OF ONE

Cheesecake with caramel sauce

Snickers pie

Carrot cake with cream cheese frosting

Assortment of fruit pies

Chocolate cake with chocolate sauce

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# Lunch

## Lunch Buffets

### Includes:

Iced tea, freshly brewed Starbucks® regular and decaffeinated coffee, and selection of Tazo® teas

Lunch Buffets require 15 minimum | Prices are per guest

### SIMPLY SANDWICHES \$43

Chef's soup of the season  
Caesar salad, romaine hearts, shaved  
parmigiano-reggiano, garlic croutons,  
Caesar dressing

Oven roasted turkey breast and swiss on 9  
grain wheat bread  
Rare roast beef on baguette, grilled onions,  
horseradish cream, greens

Grilled vegetables on focaccia,  
hummus  
Housemade kettle chips  
Lemon bars and brownies

### ITALIAN \$47

Italian wedding soup  
Caesar salad, romaine hearts, shaved  
parmigiano-reggiano, garlic croutons,  
Caesar dressing

Chicken parmesan  
Two pastas: penne and bowtie  
Three sauces: pesto cream sauce,  
marinara, meat sauce

Breadsticks  
Roasted vegetables  
Lemon bars and brownies

### DELI \$45

Chef's soup of the season  
Mixed green salad, cucumber, cherry  
tomato, carrot, red onion, strawberry  
vinaigrette

Housemade kettle chips

Meats: roast beef, oven roasted turkey,  
smoked ham

Breads: 9 grain wheat, sourdough,  
marble rye

Condiments: tomato, lettuce, onion,  
pickle, mayonnaise, whole grain mustard,  
creamy horseradish

Seasonal fruit display  
Warm fruit cobbler

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# Lunch

## Lunch Buffets

**Includes:**

Iced tea, freshly brewed Starbucks® regular and decaffeinated coffee, and selection of Tazo® teas

Lunch Buffets require 15 minimum | Prices are per guest

### SOUTH OF THE BORDER \$47

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Tortilla Soup	Seasoned grilled flank steak, peppers, onions	Spanish rice
Mixed green salad, cucumber, cherry tomato, carrots, ranch dressing	Cilantro lime chicken breast	Churros with cinnamon sugar, vanilla bean dipping sauce
Chips and salsa	Flour tortillas	
	Condiments: shredded lettuce, tomatoes, onions, shredded cheese, sour cream, salsa	

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# Lunch

## Box Lunches

**Includes:**

Dasani® bottled waters and assorted Coca-Cola® soft drinks, condiments

Box lunches require no minimum | Prices are per guest | Maximum of three sandwich choices

### CAESAR GRILLED CHICKEN WRAP \$32

Housemade kettle chips  
Season's picked fresh whole fruit

Grilled chicken, Caesar dressing, romaine hearts, parmesan served in a spinach flour tortilla

Chocolate chip cookie

### ROAST BEEF \$32

Housemade kettle chips  
Season's picked fresh whole fruit

Roast beef, provolone cheese, horseradish cream served in a baguette

Chocolate chip cookie

### OVEN ROASTED TURKEY \$32

Housemade kettle chips  
Season's picked fresh whole fruit

Oven roasted turkey breast, swiss cheese, greens, tomato, red onion served on 9 grain bread

Chocolate chip cookie

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# Lunch

## Box Lunches

**Includes:**

Dasani® bottled waters and assorted Coca-Cola® soft drinks, condiments

Box lunches require no minimum | Prices are per guest | Maximum of three sandwich choices

### GRILLED VEGETABLE WRAP \$32

Housemade kettle chips  
Season's picked fresh whole fruit

Grilled vegetables, baby spinach, cucumber,  
roasted peppers, red onion, hummus served in  
a spinach flour tortilla

Chocolate chip cookie

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# Reception Displays

Receptions require 10 minimum | Prices are per guest | Prices are based on 60 minutes of continuous service

## ARTISANAL CHEESE DISPLAY \$18

Dried fruit  
Nuts  
Grapes

Smoked gouda  
Havarti horseradish  
Blue cheese

Alpine style white cheddar  
Gran queso  
Flat bread crackers, baguette

## CRUDITES \$10

Carrots  
Cucumbers  
Cauliflower

Cherry tomatoes  
Broccoli  
Yellow and Red Peppers

Hummus  
Dill ranch dip

## ANTIPASTI \$20

Cappicola  
Genoa salami  
Mortadella

Prosciutto  
Fresh mozzarella  
Aged provolone  
Baguette

Gorgonzola cheese  
Marinated and grilled vegetables  
Olives  
Flat bread crackers

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# Reception Displays

Receptions require 10 minimum | Prices are per guest | Prices are based on 60 minutes of continuous service

## SEASONAL FRUIT \$18

Assortment of berries

Assortment of melons and fruit

Honey yogurt dip and nutella

## FLATBREADS \$20

Steak and blue cheese

Margarita

BBQ chicken

Buffalo chicken

Roasted vegetable

## SWEETS \$15

Assortment of cakes

Fruit filled pies

Mini petit fours

Starbucks® coffee

Tazo® teas

Assortment of cookies

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# Reception

## Action Stations

Chef attendant fee of \$100 will apply

Receptions require 10 minimum | Prices are per guest | Prices are based on 60 minutes of continuous service

### SMASHED POTATO STATION \$14

Idaho potatoes

Green onions

Mushrooms

Sour cream

Bacon bits

Cheddar cheese

Butter

Broccoli

Blue cheese

### PASTA STATION \$20

Penne and bowtie pastas

Choice of two meats: sweet italian  
sausage, sliced grilled chicken, shrimp,  
meatballs

Sauces: pesto, alfredo, marinara

Roasted peppers

Caramelized onions

Kalamata olives

Baby spinach

Mushrooms

Parmesan & olive oil

Focaccia bread

### CARVING STATIONS

Oven roasted herb breast of turkey,  
cranberry chutney \$250.00

serves up to 20 guests

Beef tenderloin, bourbon demi glace,  
creamy horseradish \$375.00

serves up to 20 guests

Rosemary marmalade roasted pork loin,  
whole grain mustard \$225.00

serves up to 25 guests

All carving stations include rolls

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# Reception

## Chilled and Hot

Minimum order of 25 pieces per item

### CHILLED SELECTIONS

Mediterranean hummus with crispy pita chip \$4.00

Chilled shrimp with homemade cocktail sauce \$5.25

Smoked salmon wrapped asparagus \$5.25

Melon wrapped with prosciutto \$4.50

Mini BLT \$4.00

Manchego cheese, Missouri honey, toasted baguette \$4.50

Tomato, fresh mozzarella, fresh basil skewers \$4.00

### HOT SELECTIONS

Beef wellington with mushrooms duxelle in puff pastry \$4.50

Thai chicken spring rolls, spicy peanut dipping sauce \$4.00

Spinach and feta in puff pastry \$3.50

Goat cheese, asparagus and mushroom tart \$4.00

Chicken skewers with spicy peanut dipping sauce \$4.00

Herb and garlic shrimp skewer \$5.25

Sausage stuffed mushroom caps \$3.50

Toasted ravioli, marinara sauce \$3.00

Mini beef sliders \$5.00

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# Dinner

## Plated Dinner

### Includes:

Three courses, rolls and butter, freshly brewed Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas

Plated dinners require 10 minimum | Prices are per guest

### FIRST COURSE | CHOICE OF ONE-SOUP OR SALAD

Baby field green salad served with cucumber, cherry tomatoes and strawberry vinaigrette

Sweet pea soup

Crisp Caesar salad served with romaine hearts, shaved parmigiano-reggiano, garlic croutons, Caesar dressing

Chicken noodle soup

Baby spinach salad served with candied walnuts, gorgonzola cheese, balsamic vinaigrette

Tomato basil

### SECOND COURSE | CHOICE OF ONE

Grilled chicken breast, wild mushroom cream sauce, roasted garlic mashed potatoes, seasonal vegetable \$48.00

Seared salmon, roasted beets, parsnip puree \$48.00

Pan seared halibut, orange marmalade butter, citrus rice, seasonal vegetable \$58.00

Grilled New York strip steak, rosemary demi glace, roasted Yukon gold potatoes, seasonal vegetable \$55.00

Roasted vegetable pappardelle pasta, zucchini, fennel, radicchio, tomato-olive salsa cruda \$44.00

### THIRD COURSE | CHOICE OF ONE

Cheesecake with caramel sauce

Snickers pie

Carrot cake with cream cheese frosting

Bailey's cheesecake

Chocolate cake with chocolate sauce

Tiramisu

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# Dinner

## Buffet Dinner

\$60

**Includes:**

Seasonal vegetable, rolls and butter, freshly brewed Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas

Buffet dinners require 20 minimum | Prices are per guest | Based on 60 minutes of continuous service

### SOUPS AND SALADS | CHOICE OF ONE

Baby field green salad, cucumber, cherry tomatoes and strawberry vinaigrette

Sweet pea soup

Crisp Caesar salad served, romaine hearts, shaved parmigiano-reggiano, garlic croutons, Caesar dressing

Chicken noodle soup

Baby spinach salad, candied walnuts, gorgonzola cheese, balsamic vinaigrette

Tomato basil

### ENTRÉES | CHOICE OF TWO

Grilled chicken breast, wild mushroom cream sauce

Roasted pork loin, rosemary marmalade

Pan roasted salmon, citrus cream sauce

Grilled flank steak, rosemary demi glace

Beef boneless short ribs

### STARCH | CHOICE OF ONE

Yukon gold garlic mashed potatoes

Pasta with pesto cream sauce

Rice pilaf

Quinoa

Roasted potatoes

Couscous

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# Dinner

## Buffet Dinner-Continued

**Includes:**

Seasonal vegetable, rolls and butter, freshly brewed Starbucks® regular and decaffeinated coffee and a selection of Tazo® teas

Buffet dinners require 20 minimum | Prices are per guest | Based on 60 minutes of continuous service

### DESSERTS | CHOICE OF ONE

Cheesecake with caramel sauce

Tiramisu

Carrot cake with cream cheese frosting

Bailey's cheesecake

Chocolate cake with chocolate sauce

Warm fruit cobbler

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# Dinner

## Themed Dinner Buffet

**Includes:**

Freshly brewed Starbucks® regular and decaffeinated coffee, and selection of Tazo® teas

Buffet dinners require 20 minimum | Prices are per guest

### ST. LOUIS BBQ \$62

Caesar salad, romaine hearts, shaved  
parmigiano-reggiano, garlic croutons,  
Caesar dressing

Fresh tomato, red onion, cucumber  
salad, red wine vinaigrette

Cole slaw

Hickory smoked bbq ribs

Bone-in bbq chicken

BBQ baked beans

Corn on the cob

Garlic breadsticks

Warm fruit cobbler

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# Bar

## Bar Selections

\$75 bartender fee per hour if less than \$300 in sales | Prices are per drink

### BASIC

Gordon's Vodka	El Zarco Silver Tequila	Grant's Family Scotch
Gordon's Gin	Early Times Bourbon	Martini Vermouth
Ron Castillo Rum	Black Velvet Whiskey	Hiram Walker Cordials
Canyon Road House Cabernet	Canyon Road House Chardonnay	Budweiser/Bud Light/Miller Lite/Corona/Heineken/Coors Light

### BASIC PACKAGE-PRICED PER HOUR

1 hour \$16.00

2 hour \$12.00

Additional hours \$7.00

### BASIC CASH/HOSTED

Mixed drinks \$8.00/\$7.00  
 Imported beer \$7.00/\$6.00  
 Soft drinks \$4.00/\$3.00

Domestic beer \$6.00/\$5.00  
 Local craft beers \$7.00/\$6.00  
 San Pellegrino \$5.00/\$4.00

Wine by the glass \$7.00/\$6.00  
 Cordials \$9.00/\$8.00  
 Bottled water \$5.00/\$4.00

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# Bar

## Bar Selections

\$75 bartender fee per hour if less than \$300 in sales | Prices are per drink

### PREMIUM

Smirnoff Vodka	Sauza Silver Tequila	Cutty Sark Scotch
New Amsterdam Gin	Jim Beam Bourbon	Martini Vermouth
Myers's Platinum Rum	Seagram's 7 Whiskey	Hiram Walker Cordials
Greystone Cabernet Sauvignon	A by Acacia Chardonnay	Blue Moon/Bud Light/Miller Lite/Corona/Heineken/Stella Artois/Sam Adams Lager/Michelob Ultra

### PREMIUM PACKAGE-PRICED PER HOUR

1 hour \$20.00

2 hour \$14.00

Additional hours \$8.00

### PREMIUM CASH/HOSTED

Mixed drinks \$10.00/\$9.00

Domestic beer \$6.00/\$5.00

Wine by the glass \$8.00/\$7.00

Imported beer \$7.00/\$6.00

Local craft beers \$7.00/\$6.00

Cordials \$9.00/\$8.00

Soft drinks \$4.00/\$3.00

San Pellegrino \$5.00/\$4.00

Bottled water \$5.00/\$4.00

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# Bar

## Local Craft Beer

Prices are per drink

### URBAN CHESTNUT BREWERY-ST. LOUIS

Zwickel 5.2% ABV German style  
\$7.00

Schnickelfritz 4.8% ABV Bavarian-style, fruity  
with hints of clove, nutmeg, vanilla, banana  
\$7.00

Winged Nut 5.4% ABV little wacky  
brewed with finely milled chestnuts,  
hops and Bavarian yeast strain \$7.00

### 4 HANDS BRWERY-ST. LOUIS

Divided Sky Rye IPA 6.5% ABV tangerine,  
grapefruit, pine, pungent hops \$7.00

Cast Iron Oatmeal Brown 5.5% dark  
brown ale, dark chocolate, coffee,  
roasted barley \$7.00

Single Speed Session 5% American blonde  
ale, hoppy, elderflower, red wheat, soft  
floral \$7.00

### SCHLAFLY-ST. LOUIS

Hefeweizen Ale 4.4% ABV full bodied  
wheat ale, hint of spice \$6.00

Pale Ale 4.4% ABV mildly spiced, hint of  
fruit \$6.00

Kolsch Style Ale 4.8% ABV golden ale,  
soft, clean, slightly bitter, fruity finish  
\$6.00

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# Bar Wine List

Prices are by the bottle

## SPARKLING

Prosecco, Mionetto "Presto," D.O.C.  
Brut, Italy \$32.00

Sparkling, étoile Rosé, Napa \$78.00

Prosecco, La Marca, Italy \$32.00  
Champagne, Moët Impérial Brut, France  
\$86.00

Sparkling, Chandon Brut, Napa  
\$46.00  
Champagne, Veuve Clicquot Yellow  
Label, France \$94.00

## WHITE WINES

Chardonnay, Wente Vineyards, California  
\$36.00

Chardonnay, Silver Palm, California  
\$36.00

Sauvignon Blanc, Matanzas Creek,  
California \$36.00

Sauvignon Blanc, Wairau River, New  
Zealand \$36.00

Pinot Grigio, Alta Luna, Italy \$32.00

White Blend, Napa Valley \$32.00  
Riesling, Pacific Rim, Washington \$32.00

## RED WINES

Cabernet Sauvignon, Chateau St.  
Michelle, California \$32.00

Cabernet Sauvignon, 14 Hands,  
Washington \$32.00

Cabernet Sauvignon Jade Mountain, Napa  
\$34.00

Merlot, Columbia Winery, Washington  
\$32.00

Pinot Noir, 10 Spain, California \$32.00

Pinot Noir, Parker Station by Fess Parker,  
Central Coast \$40.00

Malbec, Bodega Norton Reserve  
\$40.00

Red Blend, Murphy-Goode Homefront  
California \$36.00

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