



Banquet & Event Menu

DoubleTree by Hilton St. Louis Airport

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At the DoubleTree by Hilton St. Louis Airport, it is our pleasure to meet special dietary requests to the best of our ability.

We can accommodate requests for meals that are vegetarian, vegan, gluten free and low carb. We can plan your menu to avoid or include red meat, pork, fish, dairy and so on.

Our kitchen cannot accommodate religious diets such as Kosher or Halaal.

And it is important to note that our kitchen is not allergen free and menu items may contain or come into contact with milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and soybeans.

Breakfast

Classic Continental - \$14

Assorted pastries and muffins (mini or full sized), fresh fruit salad, a selection of juices, coffee, and hot teas.

Deluxe Continental - \$18

Assorted premium pastries, muffins and breakfast breads including bagels and English muffins; served with cream cheese and a selection of jams. Sliced, fresh fruit, seasonal berries, whole fruit, and a variety of yogurt and granola. Selection of juices, coffee, and hot teas.

Casserole Breakfast - \$20

Hot Egg Casserole – (Vegetarian and Meat options), with fresh fruit salad, assorted pastries, and a selection of juices, coffee, and hot teas.

Deluxe Breakfast Buffet - \$22 (min 20 people)

Fluffy scrambled eggs, bacon, sausage links, seasoned breakfast potatoes, and choice of biscuits and gravy, or mini waffles or mini pancakes with warm syrup. Assorted premium pastries, muffins and breakfast breads including bagels and English muffins; served with cream cheese and a selection of jams. Sliced, fresh fruit, seasonal berries, whole fruit, and a variety of yogurt and granola. Selection of juices, coffee, and hot teas.

Plated Lunches

(available for up to 64 guests)

Herb Roasted Chicken Breast - \$22

Boneless, skinless, chicken breast, slow-roasted with savory herbs.

Chicken Parmesan - \$22

Boneless chicken breast, topped with marinara sauce and mozzarella cheese. Finished with parmesan and parsley.

Chicken Terriyaki - \$22

Chicken breast baked in teriyaki sauce with sesame seeds.

Chicken Modiga - \$22

Boneless chicken breast, sautéed in olive oil and topped with mozzarella cheese. Served in a white wine, lemon, butter, and mushroom sauce.

Chicken Marsala - \$22

Seasoned chicken breast with a Marsala wine sauce.

Roast Beef Sirloin - \$22

Sliced, roasted beef with a mushroom demi-glaze.

Baked Tilapia - \$22

Tilapia, baked in a lemon butter sauce.

Grilled Pork Tenderloin - \$22

Three pork medallions drizzled with Chef's secret sauce.

Stuffed Bell Peppers - \$22

With a blend of wild rice, pearled cous cous and red quinoa with tomatoes and spinach, topped with mozzarella cheese and drizzled with a balsamic glaze (no additional starch or vegetable).

Vegetarian Pasta - \$22

Penne pasta with roasted garden vegetables, tomatoes and a fresh basil pesto topped with grated parmesan (no additional starch and vegetable)

Lunch Selections are served with a tossed side salad, fresh rolls and butter, iced tea, hot coffee and a choice of one of each of the following:

Vegetable: Steamed broccoli, Green beans with almonds, Glazed carrots, Vegetable medley or Steamed asparagus

Starch: Rice pilaf, Wild rice, Garlic mashed potatoes, Roasted red potatoes

Dessert: Brownies drizzled in fudge sauce, Chocolate cake, Cherry, peach or apple pie or cobbler

All prices are subject to 22% service charge and 9.488% sales tax.

Salads

Salad lunches can be served individually boxed, or platter style to share. All salad lunches come with a cookie and bottled water or soft drink. For an additional \$3 per person you may add a soup.

Chicken Caesar - \$17

Grilled marinated chicken with crisp romaine lettuce, parmesan cheese, herbed croutons and chef's Caesar dressing.

Spinach Salad with Nuts and Berries - \$17

Fresh seasonal berries, candied walnuts, red onions and feta cheese, recommended with our raspberry vinaigrette dressing.

Duo Salad - \$19

A bed of mixed greens with a scoop of chicken salad, and a scoop of tuna salad, garnished with fresh sliced fruit and served with a dinner roll.

Chef's Salad - \$19

Fresh mixed romaine and iceberg lettuce, chopped ham, turkey, and bacon with boiled egg, shredded cheese, and ranch dressing.

Sandwiches

Sandwich lunches can be served individually boxed or platter style to share. All sandwich lunches come with potato chips, an apple, cookie and bottled water or soft drink. For an additional \$3 per person you may add a soup or side salad.

Chicken Club - \$19

Grilled chicken breast, pepper jack cheese, Applewood bacon, romaine, tomato and onion, on a fresh roll.

Fire Roasted Vegetable Panini Wrap - \$19

Zucchini, squash, portabello mushrooms, mixed bell peppers, red onion and feta cheese in a grilled flour tortilla.

Mesquite Grilled Chicken Panini Wrap - \$19

Marinated and grilled chicken breast with mesquite seasoning, spinach, pepper-jack cheese, bacon, tomato and barbeque ranch in a grilled flour tortilla.

Ham & Swiss - \$19

Thinly sliced ham and Swiss cheese with lettuce and tomato on rye.

Roast Beef - \$19

Thinly sliced roast beef, cheddar cheese, lettuce, tomato and onion on sourdough.

Turkey Sandwich - \$19

Thinly sliced turkey with Swiss cheese, lettuce and tomato on wheat.

Chicken or Tuna Salad - \$19

Shredded chicken or tuna, with a mayonnaise based dressing served with lettuce and tomato on a fresh croissant.

BLT Sandwich - \$19

Thick sliced Applewood bacon, romaine lettuce, fresh sliced tomato and mayonnaise, served on toasted sourdough bread.

Plated Dinners

(available for up to 64 guests)

Baked Vegetarian Portabella - \$22

With cous cous, red quinoa & spinach, grilled zucchini, tomatoes, caramelized onions, with marinara and balsamic drizzle.

Chicken Cordon Bleu - \$25

Stuffed boneless chicken breast with ham and swiss cheese, lightly breaded and fried and topped with a supreme sauce. Served with a blended rice and fresh buttered green beans.

Sirloin - \$25

8 oz. center cut top sirloin topped with a red wine mushroom sauce, with garlic mashed potatoes and baby carrots.

Grilled Salmon - \$25

With couscous and grilled asparagus drizzled in a balsamic glaze.

Steak & Shrimp - \$35

8oz. sirloin steak with five gulf shrimp, sautéed in garlic butter with grilled asparagus and roasted red skin potatoes .

Dinner Selections are served with a tossed side salad, fresh rolls and butter, iced tea, hot coffee and a choice of one of each of the following:

Vegetable: Steamed broccoli, Green beans with almonds, Glazed carrots, Vegetable medley or Steamed asparagus

Starch: Rice pilaf, Wild rice, Garlic mashed potatoes, Roasted red potatoes

Dessert: Brownies drizzled in fudge sauce, Chocolate cake, Cherry, peach or apple pie or cobbler

Themed Buffets

Deli Platter (10 People Minimum) - \$22

Chef's selection of deli meats and cheeses served with pasta salad, potato salad, chips and a relish platter including lettuce, tomato, onion, pickles and condiments with fresh rolls and Chef's choice of homemade soup. For dessert, our famous DoubleTree cookies.

Italian Hot Buffet (20 People Minimum) - \$24

Toasted ravioli, with marinara, cheese tortellini in a fresh tomato cream sauce, chicken alfredo, Italian mixed salad and dinner rolls. For dessert, Gelati cups

Mexican Buffet (20 People Minimum) - \$26

Grilled chicken with peppers and onions, seasoned ground beef, soft tortillas, tortilla chips, Spanish rice, southwest salad with ranch, shredded lettuce, cheese, Pico de Gallo, sour cream, and salsa. For dessert, Sopapillas – Fried Pastry Drizzled with Cinnamon Sugar and Honey.

Southern Buffet (20 People Minimum) - \$28

Fried or baked tilapia, fried chicken, green beans, mac and cheese, garden salad with Italian and Ranch dressing, cornbread muffins and butter. For dessert, your choice of cherry, peach or apple pie.

Barbecue Buffet (20 people Minimum) - \$28

BBQ pulled pork, chicken breast with a BBQ glaze, coleslaw, potato salad, baked beans, kernel corn and fresh rolls with butter. For dessert, decadent chocolate brownies.

St. Louis Buffet (20 people Minimum) - \$35

Toasted ravioli with marinara sauce, pork steaks - smothered with caramelized onions or BBQ sauce, slowly roasted, sliced, tender beef brisket, garlic mashed potatoes, hot yeast rolls, St. Louis style salad with mixed greens, Provel cheese, pepperoni, black olives, and a creamy dressing. For dessert, our famous gooey butter cake bars.

Themed buffets include iced tea and hot coffee.

Build Your Own Buffet

All buffets include your choice of a salad, 2 starches, a vegetable side, and 2 or 3 entrees. Also included are dinner rolls and butter, iced tea, hot coffee, and a choice of desserts.

With 2 Entrees

\$28

With 3 Entrees

\$35

STEP 1 – Choose 2 or 3 Entrees:

Chicken Teriyaki

Chicken breast baked in teriyaki sauce with sesame seeds.

Chicken Cacciatore

Seasoned sautéed chicken breast, smothered in a tomato, vegetable sauce.

Chicken Modiga

Boneless chicken breast, lightly breaded, sautéed in olive oil and topped with mozzarella cheese. Served in a white wine, lemon, butter, and mushroom sauce.

Chicken Marsala

Seasoned sautéed chicken breast with a Marsala wine sauce.

Chicken with Jack Daniels Sauce

Grilled chicken breast, topped grilled peppers and mushrooms and a honey-jack glaze.

Chicken Parmesan

Boneless chicken breast, lightly breaded, sautéed in olive oil, topped with marinara sauce and mozzarella cheese.

Chicken Piccata

Pan-fried chicken breast with a fresh lemon-butter sauce, capers and parsley.

Fried Chicken

Mixed chicken pieces, breaded and deep fried.

CONTINUED....

Build Your Own Buffet

Lemon Tilapia

Tilapia fillets baked in a flavorful lemon butter sauce.

Sliced Top Sirloin with a Mushroom Demi-glaze

Thinly sliced roast beef with delicious mushroom glaze.

Meatloaf

Chef's homemade specialty.

Pulled Pork

Slow cooked, pulled and mixed with a St. Louis style BBQ sauce.

Sliced Ham

With a pineapple glaze.

Pork Steak

A St. Louis original – smothered with caramelized onions or served with BBQ sauce.

Lasagna

Layers of pasta and Italian cheeses with your choice of meat sauce or vegetarian with roasted garden vegetables and marinara sauce.

STEP 2 – Choose 2 Starches:

- *Garlic mashed potatoes*
- *Roasted red potatoes*
- *Potato salad*
- *Pasta Alfredo*
- *Pasta Marinara*
- *Mac 'n Cheese*
- *Corn*
- *Rice Pilaf*
- *Wild rice*

Build Your Own Buffet

STEP 3 – Choose 1 Salad:

- *Garden Salad*
- *Spinach Salad*
- *Caesar Salad*
- *Coleslaw*

STEP 4 – Choose 1 Vegetable:

- *Steamed Asparagus*
- *Steamed Vegetable Medley*
- *Roasted Italian mixed vegetables*
- *Steamed broccoli*
- *Green beans with almonds*
- *Glazed carrots*

STEP 5 – Choose 1 Dessert:

- *Brownies & Blondies*
- *Chocolate or Vanilla cake*
- *Cherry, peach or apple pie or cobbler*
- *Assorted mini dessert bites*

Appetizers

Priced per 50 pieces:

- *Italian, Swedish or Barbecue Meatballs* \$60
- *Toasted Ravioli with Marinara Sauce*

- *Spicy Hot Wings* \$70
- *Tomato Basil Bruschetta*

- *Crab Rangoon with Sweet and Sour Sauce* \$75
- *Mini Egg Rolls with Dipping Sauce*
- *Mini Quesadillas with Salsa*

- *Spanakopita* \$95
- *Pineapple Chicken Satay*
- *Teriyaki Chicken Skewers*
- *Assorted Mini Quiche*
- *Assorted Dollar Sandwiches*
- *Buffalo Chicken Sliders*
- *Fried Chicken Drumsticks*

- *Mini Crab Cakes* \$110

- *Chef's Choice, Deluxe Assorted Hors d'oeuvres* \$140

Appetizers

Priced per Platter:

Cheese

- *Cheese tray with a selection of 3 cheeses, Cubed, served with crackers, and garnished with fresh fruit*

Small (15–25)	\$60
Medium (25-50)	\$85
Large (50–75)	\$150

Fruit and Vegetables

- *Vegetable crudité with dip*
- *Fresh, sliced seasonal fruit with dip*

Small (15–25)	\$50
Medium (25-50)	\$75
Large (50–75)	\$125

Chips and Pita

- *Hummus with pita chips*
- *Warm spinach and artichoke dip with pita chips*
- *Tomato salsa and guacamole with tortilla chips*

Small (15–25)	\$50
Medium (25-50)	\$75
Large (50–75)	\$115

A La Carte

Pastries and Desserts per dozen - \$45

- *Gourmet Large Danish Assortment*
- *Large flakey Croissants*
- *Large Cinnamon Rolls*
- *Large Assorted Muffins*
- *Assorted Bagels w/ cream cheese*

Pastries and Desserts per dozen - \$35

- *Mini Danish Assortment*
- *Mini Assorted Muffins*
- *Assorted giant cookies*
- *Brownies and Blondies*
- *Gooey Butter Cake Bars*
- *Assorted Dessert Bars*

Desserts and Snacks per single serving - \$8

- *Berry, yogurt and granola parfaits*
- *Large cake slices – carrot, chocolate, red-velvet or vanilla*

Desserts and Snacks per single serving - \$3

- *Bagged Trail mix*
- *Branded assorted chips*
- *Assorted candy bars*
- *Granola bars*
- *Rice Krispie Treats*
- *DoubleTree Chocolate Chip and Walnut Cookies*

Beverages

Per Gallon - \$32

- *Coffee- regular or decaffeinated*
- *Hot Tea selection*
- *Iced Tea*
- *Lemonade*
- *Assorted juices*

Per Item - \$5

- *Bottled Vitamin Water*
- *Powerade*
- *Bottled juices*
- *Monster Energy Drink*

Per Item - \$3

- *Bottled water*
- *Soda cans*
- *Mini 2% milk cartons*

All Day Beverage Package - \$15 per person

Hot coffee, a selection of fine hot teas, bottled water and assorted soft drinks including soda and juices, available to guests throughout the event and refreshed regularly.

All Day Beverage Package (in addition to one catered meal) - \$9 per person

Hot coffee, a selection of fine hot teas, bottled water and assorted soft drinks including soda and juices, available to guests throughout the event and refreshed regularly.

All Day Beverage Package (in addition to two or more catered meals) - \$6 per person

Hot coffee, a selection of fine hot teas, bottled water and assorted soft drinks including soda and juices, available to guests throughout the event and refreshed regularly.

Open Bar Packages

(Minimum 3 hours)

House Brand Bar

House Brand Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Amaretto, Budweiser, Bud Light, Miller Lite, Michelob Ultra, Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon.

\$9 first hour, \$4 each additional hour per person

Call Brand Bar

Smirnoff Red Label Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Jose Cuervo Gold Tequila, Jim Beam Bourbon, Seagram's 7 Blended Whiskey, Seagram's VO Canadian Whiskey, Dewar's White Label Scotch, Amaretto, Peach Schnapps, Budweiser, Bud Light, Bud Select, Michelob Ultra, Miller Lite, Corona, Chardonnay, Moscato, Pinot Grigio, Merlot, Cabernet Sauvignon.

\$15 first hour, \$5 each additional hour per person

Premium Brand Bar

Absolute Vodka, Ketel One Vodka, Tanqueray Gin, Bombay Sapphire Gin, Sauza Hornitos Tequila, Bacardi Superior Rum, Captain Morgan Spiced Rum, Jack Daniel's Whiskey, Crown Royal Canadian Whiskey, Johnny Walker Red Label Scotch, Jameson Irish Whiskey, Disaronno Amaretto, Budweiser, Bud Light, Bud Select, Michelob Ultra, Miller Lite, Corona, Heineken, Chardonnay, Moscato, Pinot Grigio, Riesling, Pinot Noir, Merlot, Cabernet Sauvignon.

\$22 first hour, \$6 each additional hour per person

Soda Package

Coke Products

\$5 first hour, \$2 each additional hour per person

Cash or Host Bar

Bartender Fee

\$100

(1 to 4 hours, 1 bartender required per 50 guests)

22% service charge will be added to a Host Bar final bill.

Sales Tax is included in prices below.

House Mixed Drinks - \$6

Call Mixed Drinks- \$8

Premium Mixed Drinks - \$10

Domestic Beer - \$4

Import/Craft Beer - \$6

House Wine - \$6

Call Wine - \$8

Premium Wine - \$10

Soda -\$3

Audiovisual

Wireless Internet in Meeting Rooms is Complimentary

CHARGED PER DAY:

Standing podium - \$20

Flipchart with markers on easel - \$45

Post-it style Flipchart with markers on easel - \$65

Large dual-sided Whiteboard with markers - \$50

Power strip - \$10

Extension cord - \$10

Connector cables - \$10

Laser pointer - \$10

LCD projector rental - \$175 with patch to house sound

Wireless handheld or lapel microphone with patch to house sound - \$155

4 Channel Mixer - \$75

Speaker Phone - \$35

The Hotel uses St. Louis Audiovisual for additional audiovisual requirements and will quote on request.

Special Event Add-ons

We are pleased to work with you to create the event of your dreams and offer many customizable additional options for your consideration.

Passed Hors d'oeuvres Service - \$100 per server (1 server per 50 guests)
(plus the cost of your selected appetizers)

Champagne Toast for all Guests - \$4 per person

Cork Fee - \$20 per bottle

Cake Cutting Service - \$150

Custom Linens

Colored Tablecloths — from \$15 each

Colored Napkins — from \$1 each

Colored Runners — from \$10 each

Colored Overlays — from \$25 each

Chair Covers — from \$4 each

Chair Sashes — from \$2 each

Centerpieces

*Mirror tile, with pillar vase and floating candle- **complimentary***

*Mirror tile, with 3 alternating height pillar vases and floating candles - **\$5 per table***

Dance Floor — from \$400

Pipe and drape, ceremonial carpet runners, special lighting and many other customizable options quoted on request.

Meeting Planner Package

Designed to make Meeting Planning simple, fast and effective, our Meeting Planner's Package includes:

- 8 hour (full day) Room Rental
- All Day Beverage Service (coffee, tea, water and soda)
- Chef's Choice Breakfast
- Chef's Choice Lunch
- Chef's Choice Afternoon Snack

Our Executive Chef prides himself on tailoring a Chef's choice menu for breakfast, lunch and afternoon snack, to provide meals of exceptional quality and variety for your meeting guests. If your meeting is multi-day, menu's will be varied each day. Detailed Menu's will not be presented to client for approval.

\$84 per person (minimum of 10 people)

For a half-day (4hr) meeting:

- 4 hour (half day) Room Rental
- Beverage Service (coffee, tea, water and soda)
- Breakfast or Lunch

\$56 per person (minimum of 10 people)