

THE
PENNYWELL

A HILTON HOTEL

CATERING ♦ EVENTS MENU

TABLE OF CONTENTS

Breakfast

Continental

Hot Buffet

Breaks

AM Break

PM Break

Lunch

Plated

Buffet

Boxed

Dinner

Plated

Buffet

Reception

Cold Appetizers

Hot Appetizers

Stations

Libations

Host or Cash Bar

Specialty Bar

Packages

Half-Day

All-Day

Audio Visual

Packages

Ala Carte

Information

THE
PENNYWELL
A HILTON HOTEL

BREAKFAST

400 OLIVE STREET ST. LOUIS, MO 63102

WWW.THEPENNYWELLHOTEL.COM

CONTINENTAL

The Continental Buffet ● 29

Seasonal Whole Fruit
Assorted Breakfast Breads
Assorted Pastries and Muffins
Assorted Fruit Juices
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

The Executive Continental ● 33

Seasonal Whole Fruit
Seasonal Sliced Fruit with Berries
Assorted Individual Yogurts
Granola
Assorted Pastries and Muffins
Assorted Fruit Juices
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Enhancements

Breakfast Sandwiches ● 7
Bacon, Egg, Cheese Croissant
Sausage, Egg, Cheese English Muffin
Breakfast Wraps ● 7
Egg, Pepper Jack, Tomato, Onions, Peppers in a Flour Tortilla
Egg Whites, Spinach, Feta, Roasted Tomato in a Whole Wheat Tortilla
Scrambled Eggs ● 8
Hardwood Smoked Bacon ● 8
Country Sausage Links ● 8
Fruit Yogurt Parfait ● 6
Steel-Cut Oatmeal ● 7
Hard Boiled Eggs ● 36/dozen
Smoothie Shooters ● 6

Service limited to 90 minutes. Pricing listed per person, unless otherwise noted. Pricing does not include current service charge or applicable taxes. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

HOT BREAKFAST BUFFET

The Breakfast Table ● 40

Seasonal Whole Fruit
Assorted Breakfast Breads
Assorted Pastries and Muffins
Assorted Breakfast Cereals with Whole, Skim, and Fat Free Milks
Assorted Individual Yogurts with Granola
Scrambled Eggs
Hardwood Smoked Bacon and Pork Sausage Links
Breakfast Potatoes
Assorted Fruit Juices
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Brunch ● 55

Seasonal Whole Fruit
Seasonal Sliced Fruit with Berries
Assorted Individual Yogurts with Granola
Assorted Pastries, Muffins and Bagels
Smoked Salmon with Lemon, Capers, Pickles and Creme Fraiche
Scrambled Eggs
Hardwood Smoked Bacon and Pork Sausage Links
Breakfast Potatoes
Caesar Salad
Chicken Chardonnay with Roasted Tomatoes, Artichokes, Garlic and Chardonnay Jus
Assorted Fruit Juices
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Enhancements

Omelet Station ● 14
Grilled Pit Ham ● 6
Turkey Bacon or Sausage ● 7
Chicken Apple Sausage ● 7
Buttermilk Pancakes ● 5
Brioche French Toast ● 5
Eggs Benedict ● 5
Smoked Salmon Display ● 15
Steel-Cut Oatmeal ● 7
Hard Boiled Eggs ● 36/dozen
Smoothie Shooters ● 6

Service limited to 90 minutes. Pricing listed per person, unless otherwise noted. Pricing does not include current service charge or applicable taxes. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

THE
PENNYWELL
A HILTON HOTEL

BREAKS

400 OLIVE STREET ST. LOUIS, MO 63102

WWW.THEPENNYWELLHOTEL.COM

AM BREAKS

AM Boost ● 20

Seasonal Whole Fruit
Assorted Breakfast Breads, Pastries and Muffins
Assorted Fruit Juices
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Mid-Morning Refresh ● 24

Seasonal Whole Fruit
Seasonal Sliced Fruit with Berries
Assorted Individual Yogurts with Granola
Trail Mix Station - Raisins, Granola, Sunflower Seeds, Almonds,
Dried Fruits, Yogurt Pretzels, Banana Chips
Assorted Fruit Juices
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Beverage Break ● 15

Assorted Fruit Juices
Assorted Regular and Diet Sodas
Still and Sparkling Waters
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Enhancements

Assorted Granola, Fruit, Breakfast Bars ● 36/dozen
Seasonal Sliced Fruit and Berries ● 10
Assorted Bagels with Cream Cheese ● 48/dozen
Breakfast Breads, Pastries, Muffins ● 48/dozen
Warm Cinnamon Rolls ● 55/dozen
Assorted Scones with Butter and Preserves ● 55/dozen
Avocado Toast, Pickled Onion, Micro Greens ● 6
Domestic Cheese and Crackers ● 12
Antipasto Display ● 18
Seasonal Vegetable Crudite with Dip ● 10
Hard Boiled Eggs ● 36/dozen
Smoothie Shooters ● 6
Iced Tea ● 40/gallon
Red Bull ● 6/each

Service limited to 90 minutes. Pricing listed per person, unless otherwise noted. Pricing does not include current service charge or applicable taxes. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

PM BREAKS

Recharge ● 20

Seasonal Sliced Fruit with Berries
Seasonal Vegetable Crudite with Dip
Assorted Mixed Nuts
Assorted Regular and Diet Sodas
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Closing Bell ● 24

Trail Mix Station - Raisins, Granola, Sunflower Seeds, Almonds,
Dried Fruits, Yogurt Pretzels, Banana Chips
Assorted Freshly Baked Cookies
Assorted Regular and Diet Sodas
Still and Sparkling Waters
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Refresh ● 12

Assorted Regular and Diet Sodas
Still and Sparkling Waters
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Enhancements

Seasonal Sliced Fruit and Berries ● 10
Domestic Cheese and Crackers ● 12
Antipasto Display ● 18
Seasonal Vegetable Crudite with Dip ● 10
Individual Bagged Potato Chips ● 3
Hummus and Pita Chips ● 5
Tortilla Chips and Queso ● 5
Pretzels with Cheese Dip ● 6
Assorted Cookies ● 48/dozen
Brownies or Blondies ● 50/dozen
Assorted Dessert Bars ● 50/dozen
Iced Tea ● 40/gallon
Red Bull ● 6/each

Service limited to 90 minutes. Pricing listed per person, unless otherwise noted. Pricing does not include current service charge or applicable taxes. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

THE
PENNYWELL
A HILTON HOTEL

LUNCH

400 OLIVE STREET ST. LOUIS, MO 63102

WWW.THEPENNYWELLHOTEL.COM

PLATED LUNCH

Minimum 10 guests. All plated luncheons include three courses, seasonal vegetables, bread with butter, coffee service, iced tea and iced water.

First Course

Choose One

Baby Field Green Salad
Crisp Caesar Salad
Baby Iceberg Wedge Salad
Chicken and Tortilla Soup
Tomato Bisque

Main Course

Roasted Portobello Steak ● 45
Balsamic and Roasted Pepper Glaze with Quinoa
Grilled Cauliflower Steak ● 45
Roasted Farro with Tomato Saffron Emulsion
Grilled Airline Breast of Chicken ● 49
Parmesan Risotto with Dijon Chive Sauce
Blackened Pork Tenderloin ● 49
Roasted Potato, Chipotle Demi Glace
Herb Crusted Salmon ● 51
Rice Pilaf, Citrus Beurre Blanc
Roasted Ribeye ● 58
Garlic Mashed Potato, Mushroom Demi Glace

Dessert Course

Choose One

NY Style Cheesecake with Raspberry Coulis
Seasonal Fruit Tart
Triple Chocolate Layered Cake
Carrot Cake
Tiramisu
Mixed Berry Sabayon Parfait
Flourless Chocolate Cake

Enhancements

Seasonal Sliced Fruit and Berries ● 10
Assorted Mini Pastries ● 6
Intermezzo Sorbet ● 4

Service limited to 90 minutes. Pricing listed per person, unless otherwise noted. Pricing does not include current service charge or applicable taxes. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

COLD LUNCH BUFFET

Minimum 20 guests. All buffets include coffee service, iced tea and iced water.

Soup, Salad, Sandwich ● 48

Chef's Seasonal Soup

Traditional Caesar Salad

House Made Coleslaw

Choice of 3 Sandwiches

- Oven Roasted Turkey and Swiss on Ciabatta
- Sliced Roast Beef on Rye
- Grilled Chicken on Croissant
- Classic Italian Sub
- Roasted Vegetable Wrap

Potato Chips, Pickle Spears

Assorted Cookies, Brownies and Blondies

Produce Stand ● 47

Chef's Seasonal Soup

Caprese Salad

Market Inspired Seasonal Offerings

Greens - Romaine Hearts, Iceberg, Baby Greens

Proteins - Grilled Chicken, Grilled Portobello, Crispy Tofu

Toppings - Carrots, Tomatoes, Red Onion, Cucumber,

Bell Pepper, Chickpeas, Pecans, Smoked Bacon, Diced Eggs,

Assorted Cheeses, Croutons

Dressings - Ranch and Vinaigrette

Desserts - Assorted Dessert Bars and Seasonal Sliced Fruit

Working Lunch ● 42

Baby Field Green Salad

Potato Salad

Choice of 2 Sandwiches

- Oven Roasted Turkey and Swiss on Ciabatta
- Sliced Roast Beef on Rye
- Grilled Chicken on Croissant
- Classic Italian Sub
- Roasted Vegetable Wrap

Potato Chips, Pickle Spears

Assorted Cookies, Brownies and Blondies

Enhancements

Seasonal Sliced Fruit and Berries ● 10

Assorted Mini Pastries ● 6

Assorted Regular and Diet Sodas ● 6

Service limited to 90 minutes. Pricing listed per person, unless otherwise noted. Pricing does not include current service charge or applicable taxes. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

HOT LUNCH BUFFET

Minimum 20 guests. All buffets include coffee service, iced tea and iced water.

Tour of Italy ● 52

Chef's Seasonal Soup
Traditional Caesar Salad
Antipasto Display
Polenta with Balsamic Mushrooms
Chardonnay Chicken with Roasted Tomatoes and Artichokes
Roasted Seasonal Vegetables
Rosemary and Garlic Potatoes
Toasted Focaccia
Tiramisu and Cheesecake

Mediterranean Flavors ● 52

Chef's Seasonal Soup
Greek Salad
Mediterranean Quinoa Salad
Lemon Chicken with Capers and Tomatoes
Grilled Salmon with Spinach and Garlic
Seasonal Vegetable Medley
Orzo with Tomatoes, Garlic, Lemon and Arugula
Artisan Rolls and Butter
Seasonal Fruit Tarts

St. Louis Comfort ● 52

Chef's Seasonal Soup
Baby Field Green Salad
House Made Coleslaw
Pulled Chicken
BBQ Beef Brisket
Fried Catfish
Seasonal Vegetables
Mac and Cheese
Corn Bread
Goopy Butter Bars, Brownies and Blondies

Enhancements

Seasonal Sliced Fruit and Berries ● 10
Assorted Mini Pastries ● 6
Assorted Regular and Diet Sodas ● 6

Service limited to 90 minutes. Pricing listed per person, unless otherwise noted. Pricing does not include current service charge or applicable taxes. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

BOXED LUNCH

Minimum 10 guests. Designed for travel and off-site dining with compostable serviceware. Add 5 for dine in or plated service.

Boxed Sandwiches ● 40

Includes

Choice of 3 Sandwiches
Individual Bagged Potato Chips
Traditional Potato Salad
Seasonal Whole Fruit
Chocolate Chip Cookie
Bottled Water
Assorted Regular or Diet Soda

Boxed Salads ● 40

Includes

Entree Salad
Artisan Rolls and Butter
Seasonal Whole Fruit
Chocolate Chip Cookie
Bottled Water
Assorted Regular or Diet Soda

Sandwich Selections

Oven Roasted Turkey and Swiss on Ciabatta
Sliced Roast Beef on Rye
Grilled Chicken on Croissant
Classic Italian Sub
Roasted Vegetable Wrap
Caprese Wrap

Salad Selections

Grilled Chicken Caesar Salad
Grilled Shrimp Caesar Salad
Grilled Steak Caesar Salad
Chopped Cobb Salad

Enhancements

Seasonal Sliced Fruit and Berries ● 10
Assorted Mini Pastries ● 6

Service limited to 90 minutes. Pricing listed per person, unless otherwise noted. Pricing does not include current service charge or applicable taxes. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

THE
PENNYWELL
A HILTON HOTEL

DINNER

400 OLIVE STREET ST. LOUIS, MO 63102

WWW.THEPENNYWELLHOTEL.COM

PLATED DINNER

Minimum 10 guests. All plated luncheons include three courses, seasonal vegetables, bread with butter, coffee service, iced tea and iced water.

First Course

Choose One

Baby Spinach Salad
Caprese Salad
Baby Iceberg Wedge Salad
Tomato Basil Bisque
Cream of Asparagus

Main Course

Roasted Portobello Steak ● 45
Balsamic and Roasted Pepper Glaze with Quinoa
Grilled Cauliflower Steak ● 45
Roasted Farro with Tomato Saffron Emulsion
Pan Seared Chicken ● 56
Bleu Cheese Au Gratin Potatoes, Black Cherry Gastrique
Grilled Flat Iron Steak ● 65
Smoked Cheddar Mash, Cajun Steak Sauce
Chilean Sea Bass ● 65
Risotto Milanese, Tomato Basil Sauce
Filet Mignon ● 75
Sour Cream and Chive Mash, Roasted Shallot Red Wine Sauce

Dessert Course

Choose One

NY Style Cheesecake with Raspberry Coulis
Seasonal Fruit Tart
Creme Brulee with Seasonal Berries
Tiramisu
Mixed Berry Sabayon Parfait
Flourless Chocolate Cake

Enhancements

Seasonal Sliced Fruit and Berries ● 10
Assorted Mini Pastries ● 6
Intermezzo Sorbet ● 4

Duet Enhancement - additional entree
Jumbo Grilled Shrimp 3 ● 12
Seared Salmon Filet ● 10
Crab Cake ● 15

Service limited to 90 minutes. Pricing listed per person, unless otherwise noted. Pricing does not include current service charge or applicable taxes. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

DINNER BUFFET

Minimum 20 guests. Dinner buffets include seasonal vegetables and starch, rolls with butter, coffee service, iced tea and iced water.
Craft a meal designed to delight your senses and palate.

Leaf Salad

Choose One

- Crisp Caesar Salad - Romaine Hearts, Shaved Parmesan
Herb Croutons, Caesar Dressing
- Baby Field Green Salad - Cherry Tomato, Cucumber,
Balsamic Vinaigrette
- Southwest Salad - Mixed Greens, Grape Tomatoes, Black Beans
Roasted Corn, Bell Pepper, Jicama, Lime Yogurt Dressing
- Chopped Wedge Salad - Diced Tomatoes, Crumbled Bleu Cheese
Smoked Bacon, Blue Cheese Dressing

Composed Salad

Choose One

- Caprese Display - Fresh Mozzarella, Tomato, Basil, Balsamic
- Antipasto Display - Salami, Prosciutto, Provolone, Mozzarella
Tomatoes, Mushrooms, Artichokes, Olives, Grilled Vegetables
- Quinoa Salad - Red Onion, Bell Pepper, Kalamata Olives, Feta
Herb Vinaigrette
- Southwest Potato Salad - Roasted Corn, Red Onion, Bell Pepper,
Mustard Aioli

Entree Selections

Choose Three

- Parmesan Crusted Boneless Chicken Breast
- Grilled Skirt Steak
- Slow Smoked Brisket
- Beef Short Ribs
- Roasted Pork Loin
- Grilled Salmon
- Mushroom Polenta
- Baked Rigatoni

Dessert Selections

Choose Two

- Seasonal Fruit Tart
- NY Style Cheesecake
- Tiramisu
- Triple Chocolate Layered Cake
- Flourless Chocolate Cake
- Tres Leches Cake

Service limited to 90 minutes. Pricing listed per person, unless otherwise noted. Pricing does not include current service charge or applicable taxes. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

THE
PENNYWELL
A HILTON HOTEL

RECEPTION

400 OLIVE STREET ST. LOUIS, MO 63102

WWW.THEPENNYWELLHOTEL.COM

COLD APPETIZERS

Displays

Minimum of 25 guests ● 60-min Service

Artisanal Cheese ● 18

Assorted Domestic and Imported Cheese, Dried Fruit, Fresh Berries, Preserves, Crackers and Baguette Slices

Seasonal Vegetable Crudite ● 12

Crisp Garden Vegetables, House Made Dip, Hummus Pita Chips, Crostini

Seasonal Fruit Table ● 14

Hand Cut Fruit, Seasonal Berries, House Made Dip

Charcuterie ● 20

Salami, Pepperoni, Capicola, Prosciutto, Mozzarella, Provolone, Blue Cheese, Pickles, Mushrooms, Olives, Mustards, Baguette Slices

Chips and Dips ● 12

House Fried Tortilla Chips with Guacamole and Salsa
Potato Chips with House Made French Onion Dip

Hors D Oeuvres

Minimum of 25 pieces ● Priced Per Item

Plum Tomato Bruschetta ● 5

Smoked Salmon on Pumpernickel ● 5

Lemon and Thyme Hummus on Pita ● 5

Caprese Skewer ● 5

Chicken Salad Phyllo Cup ● 5

Ahi Poke on Wonton Crisp ● 7

Grilled Shrimp Cocktail Shooter ● 7

Seared Tenderloin on Crostini ● 7

Boursin Stuffed Mushroom Cap ● 7

Deviled Eggs ● 3

Asparagus wrapped in Prosciutto ● 6

Melon wrapped in Prosciutto ● 6

Tea Sandwiches ● 6

Pricing listed per person, unless otherwise noted. Pricing does not include current service charge or applicable taxes. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

HOT APPETIZERS

Displays

Minimum of 25 guests ● 60-min Service

Mini Sliders ● 21

Choice of Three, One per guest

- Grilled Mini Angus
- Buttermilk Fried Chicken
- Turkey with Smoked Mozzarella
- Blackened Salmon
- Roasted Vegetable
- Pan Fried Crab Cake ● add 4

Taste of St. Louis BBQ ● 22

Smoked Spare Ribs, Smoked Wings, Burnt Ends

STL BBQ Sauces

Street Tacos ● 22

Marinated Skirt Steak, Grilled Chipotle Chicken Breast,
Southwest Seasoned Cod, Pico De Gallo, Avocado, Sour Cream
Tomato, Lettuce, Onion, Corn and Flour Tortillas

Smashed Potatoes ● 18

Yukon Gold and Sweet Potatoes, Butter, Sour Cream,
Cinnamon Sugar, Brown Sugar, Shredded Cheese, Chives,
Chopped Pecans, Chopped Bacon

Hors D Oeuvres

Minimum of 25 pieces ● Priced Per Item

Crispy Spring Rolls ● 5

Franks in Puff Pastry ● 5

Buffalo Chicken Bites ● 5

Chicken Quesadilla ● 5

Spanakopita ● 5

Assorted Miniature Quiche ● 5

Beef Teriyaki Skewers ● 6

Coconut Shrimp ● 6

Miniature Beef Wellington ● 7

Miniature Crab Cake ● 7

Stuffed Mushrooms ● 7

Grilled Lamb Chops ● 9

Pricing listed per person, unless otherwise noted. Pricing does not include current service charge or applicable taxes. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

STATIONED APPETIZERS

Minimum 20 guests. Chef Attendant Per Station 125, Hotel Recommends 1 per 75 Guests.

Pasta ● 22

Penne Pasta, Cheese Tortellini
Basil Marinara, Alfredo, Pesto
Sweet Italian Sausage, Sliced Grilled Chicken
Roasted Peppers, Baby Spinach, Roasted Mushrooms
Peas, Sun-Dried Tomatoes, Artichokes, Parmesan Cheese
Garlic and Herb Bread Sticks

Stir-Fry ● 25

Fried Rice, Chow Mein Noodles
Grilled Teriyaki Beef, Sliced Grilled Chicken, Fried Tofu,
Shredded Carrots, Snow Peas, Bean Sprouts, Garlic,
Ginger, Water Chestnuts, Scallions, Mushrooms,
Szechuan Sauce, Teriyaki, Thai Sweet Chili

Mac n Cheese ● 20

Cavatappi with Smoked Gouda, Elbow Pasta with Vermont
White Cheddar, Grilled Chicken, Popcorn Shrimp, Peppered
Smoked Bacon, Broccolini, Roasted Red Pepper, Shallots,
Wild Mushrooms, Fried Onions

Carvery

Roasted Mesquite Turkey ● 445

Serves 40 People
Chipotle Jus, Cranberry Relish

Cedar Plank Salmon ● 480

Serves 25 People
Sweet Dijon Glaze

Dijon and Bourbon Marinated Pork Loin ● 445

Serves 20 People
Cranberry Chutney, Pan Jus

Pepper Crusted New York Strip Loin ● 545

Serves 40 People
Rosemary Demi Glace

Enhancements

Grilled Mixed Vegetables ● 6
Steamed Seasonal Vegetables ● 6
Roasted Root Vegetables ● 6
Roasted Fingerling Potatoes ● 6
Mac and Cheese ● 4

Pricing listed per person, unless otherwise noted. Pricing does not include current service charge or applicable taxes. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

THE
PENNYWELL
A HILTON HOTEL

LIBATIONS

400 OLIVE STREET ST. LOUIS, MO 63102

WWW.THEPENNYWELLHOTEL.COM

HOST or CASH BAR

Bartender Fee 150/each, Hotel Recommends 1 per 75 Guests.

House Brands

Spirits

New Amsterdam Vodka, Ron Castillo Rum, Grant's Reserve
Scotch, Montezuma Tequila, Early Times Whiskey, Mr. Boston,
New Amsterdam Gin

Wine

E. J. Gallo - Cabernet Sauvignon, Chardonnay, Sauvignon
Blanc, Merlot, Pinot Noir, Sparkling Wine, Prosecco

Beer

Bud Light, Budweiser, Stella Artois, Coors Light, Heineken,
Modelo or Corona

Premium Brands

Spirits

Vodka - Tito's or Grey Goose
Gin - Tanqueray or Hendrick's
Rum - Meyer's Platinum or Bacardi Superior
Bourbon/Whiskey - Jack Daniel's or Maker's Mark
Scotch/Cognac - J/B or Johnnie Walker Black • Courvoisier
Tequila - Sauza Silver or Patron Silver

Wine

Copper Ridge, Barefoot, Liberty Creek, Dark Horse
Wycliff Brut Sparkling, LaMarca Prosecco

Hosted Consumption Bar

Per Drink

House Spirits ● 9
Premium Spirits ● 13
Cordials ● 11
Beer ● 8
Wine ● 9
Premium Wine ● 13
Soda/Water/Juice ● 5

Package Hosted Bar

Per Person

- First Hour ● 20
- Additional Hours ● 9

Beer/Wine Bar

- First Hour ● 15
- Additional Hours ● 8

Cash Bar

Per Drink - inclusive of tax/gratuity

House Spirits ● 12
Premium Spirits ● 17
Cordials ● 15
Beer ● 10
Wine ● 12
Premium Wine ● 17
Soda/Water/Juice ● 7

SPECIALTY BARS

Bartender Fee 150/each, Hotel Recommends 1 per 75 Guests.
275 per batch of 25 cocktails.

Margarita Cocktails

Berry Berry Margarita

Don Julio Silver, Blood Orange Juice, Strawberry Puree, Lime,
Ginger Beer

Raspberry Margarita

El Jimador Blanco, Chambord, Triple Sec, Raspberry Simple
Syrup, Fresh Lime

Peach Margarita

Herradura Silver, Peach Schnapps, Citrus Sour, Peach Nectar,
Lime Juice

Bourbon Cocktails

Bourbon Twist

Jack Daniel's Brandy, White Cranberry Juice, Orange Juice,
Lemon Juice, Mint Simple Syrup

Spiked Fruit

Hudson Baby Bourbon, Peach Schnapps, Mint Simple Syrup,
Lemon Juice, Bitters, Ginger Beer

Apple of My Eye

Bulleit Bourbon, Apple Juice, Unsweet Tea, Lemon Juice, Simple
Syrup, Grapefruit Bitters

Sparkling Cocktails

Sweet and Berry-Licious

La Marca Prosecco, Hendricks, Pomegranate Juice, Simple
Syrup, Lemon Juice

Bubble Jito

La Marca Prosecco, Tito's, Mint Simple Syrup, Fresh Lime Juice

Sparkling Pear

Veuve Clicquot Brut, Elderflower Liqueur, Simple Syrup, Fresh
Lemon Juice

THE
PENNYWELL
A HILTON HOTEL

PACKAGES

400 OLIVE STREET ST. LOUIS, MO 63102

WWW.THEPENNYWELLHOTEL.COM

HALF-DAY PACKAGE

Meetings Simplified with Half-Day Packages. Minimum 10 Guests.

These packages offer local food and beverage options along with essential audio-visual support tailored to your requirements. They are fully customizable and aimed at saving you time.

AM Meeting Package ● 87

Available from 7am-12pm

Morning Arrival Refreshments

Sliced Seasonal Fruit with Berries
Assorted Whole Seasonal Fruits
Assorted Bagels and Breakfast Pastries
Individual Fruit and Plain Yogurts
Assorted Breakfast Cereals and Granola with Whole, Skim and Fat Free Milks
Assorted Fruit Juices
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Mid-Morning Break Refresh

Seasonal Whole Fruit
Assorted Regular and Diet Sodas
Still and Sparkling Water
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Meeting Space Inclusions

Complete Setup/Teardown
Green Meeting Set Includes - Linenless Tables, Chairs, Pens, Pads, Candy, Hydration Station in rear of room

PM Meeting Package ● 87

Available from 1pm-6pm

Afternoon Arrival Refreshments

Assorted Fruit and Dessert Bars
Assorted Freshly Baked Cookies
Seasonal Vegetable Crudite with House Made Dip and Hummus
Assorted Regular and Diet Sodas
Still and Sparkling Water
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Afternoon Break Refresh

Sliced Seasonal Fruit with Berries
Seasonal Vegetable Crudite with House Made Dip and Hummus
Assorted Regular and Diet Sodas
Still and Sparkling Water

Audio Visual Inclusions

One Flipchart with Pad and Markers
Power Strip and Extension Cord
Wi-Fi Access for All Guests

Pricing listed per person, unless otherwise noted. Pricing does not include current service charge or applicable taxes. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

400 OLIVE STREET ST. LOUIS, MO 63102

WWW.THEPENNYWELLHOTEL.COM

FULL DAY PACKAGE

Our Meeting Package is designed to meet the needs of your next meeting by providing and your meeting attendees various local, curated Food and Beverage offerings to bundle with Wi-Fi, power and a flip-chart. The Pennywell St. Louis Downtown is the perfect location to energize and inspire your guests in our historic hotel featuring spectacular city views and vintage 1888 elements. Let us simplify it for you.

Meeting Package ● 152

Morning Arrival Refreshments

Sliced Seasonal Fruit with Berries
Assorted Whole Seasonal Fruits
Assorted Bagels and Breakfast Pastries
Individual Fruit and Plain Yogurts
Assorted Breakfast Cereals and Granola with Whole, Skim and Fat Free Milks
Assorted Fruit Juices
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Mid-Morning Break Refresh

Seasonal Whole Fruit
Assorted Regular and Diet Sodas
Still and Sparkling Water
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Meeting Space Inclusions

Complete Setup/Teardown
Green Meeting Set Includes - Linenless Tables, Chairs, Pens, Pads, Candy, Hydration Station in rear of room

Lunch

Traditional Caesar Salad
Traditional Potato Salad
Oven Roasted Turkey Breast with Swiss on Ciabatta
Grilled Vegetable Wrap
Assorted Potato Chips
Assorted Dessert Bars and Cookies
Assorted Regular and Diet Sodas
Still and Sparkling Water

Afternoon Break Refresh

Sliced Seasonal Fruit with Berries
Seasonal Vegetable Crudite with House Made Dip and Hummus
Assorted Regular and Diet Sodas
Still and Sparking Water

Audio Visual Inclusions

LCD/Screen Package or Screen Support Package
One Flipchart with Pad and Markers
Power Strip and Extension Chord
Wi-Fi Access for All Guests

Pricing listed per person, unless otherwise noted. Pricing does not include current service charge or applicable taxes. Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

THE
PENNYWELL
A HILTON HOTEL

AUDIO VISUAL

400 OLIVE STREET ST. LOUIS, MO 63102

WWW.THEPENNYWELLHOTEL.COM

AUDIO VISUAL PACKAGES

Audio Visual services are provided exclusively by our partner Encore.

Their highly trained professionals are passionate about delivering exceptional experiences to help you tell your story.

With a focus on every aspect of your event, from planning to execution they'll bring your event to life.

Meeting Packages

Meeting Room Projector Package ● 705

LCD/Screen, Setup Support, Power and Cabling

PC Audio Package with Speaker ● 650

Laptop, Mixer, Powered Speaker, Setup Support,
Power and Cabling

Post-It Flip Chart Package ● 105

Post-It Pad, Stand, Markers, Setup

Screen Support Package ● 250

Screen or Monitor, Setup Support for Guest Provided
LCD/Computer, Power and Cabling

Small Meeting Packages

Conference Speakerphone ● 210

Speakerphone, Spider Microphones, Setup Support,
Power and Cabling

Laptop Computer ● 270

Encore Laptop, Setup Support, Power and Cabling

Audio Packages

Patch to House Sound ● 150

Mixer, up to 12 channels, Setup Support, Power and Cabling

Powered Speaker ● 165/each

Setup Support, Power and Cabling

Wireless Microphone ● 230/each

Wireless Lavalier or Wireless Handheld, Mixer, Setup Support,
Power and Cabling

Pricing is per item, unless otherwise noted, does not include current service charge or applicable taxes.

AUDIO VISUAL A LA CARTE

Audio Visual services are provided exclusively by our partner Encore.

Their highly trained professionals are passionate about delivering exceptional experiences to help you tell your story.

With a focus on every aspect of your event, from planning to execution they'll bring your event to life.

Video

LCD Projector ● 550

6 or 8ft Screen ● 110

50-60 in Monitor ● 600

Lighting

Accent Lighting ● 55

Audio

Patch to House Sound ● 150

Mixer, up to 12 channels, Setup Support, Power and Cabling

Powered Speaker ● 165/each

Setup Support, Power and Cabling

Wireless Microphone ● 230/each

Wireless Lavalier or Wireless Handheld, Mixer, Setup Support,
Power and Cabling

Conference Speakerphone ● 210

Speakerphone, Spider Microphones, Setup Support,
Power and Cabling

Scenic

Pipe/Drape - 10ft Panel ● 180

Stage 6x8 Section ● 250

Pricing is per item, unless otherwise noted, does not include current service charge or applicable taxes.

THE
PENNYWELL
A HILTON HOTEL

INFORMATION

400 OLIVE STREET ST. LOUIS, MO 63102

WWW.THEPENNYWELLHOTEL.COM

GENERAL INFORMATION

We take pride in offering exceptional food and services tailored to your specific preferences and requirements. Our experienced team of catering sales and event experts will work with you to craft personalized menu suggestions. What matters to you matters to us.

Gratuity and Service Charge

The combined gratuity and service charge that is in effect on the day of your Event will be added to your account. Currently, the combined charge is equal to 24 percent of the food and beverage total, plus any applicable state and/or local taxes. A portion of this combined charge, currently 15 percent, is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the Event. The remainder of the combined charge, currently 9 percent, is a service charge that is not a gratuity and is the property of Hotel to cover discretionary and administrative costs of your Event. Hotel will endeavor to notify Group in advance of Group's Event of any increases to the combined charge should different gratuity and/or service charge amounts be in effect on the day of Group's Event.

Food and Beverage Guarantees and Timeline

Menu Prices Set by Hotel - 90 days prior to the Event

At that time, Hotel will confirm in writing Group's menu prices for catered food and beverage functions.

Food and Beverage Cutoff Date

45 days prior to the Event

Group must submit the final agenda with detailed daily room set specifications, final catered menu selections and the updated anticipated attendance for all scheduled catered food functions. Upon review of Group's final menus and Event requirements, Hotel will send Event Orders to Group to review all arrangements and prices. If Group does not advise Hotel of any changes on the Event Orders by the date requested by Hotel, Group agrees that the Event Orders will be considered accepted by Group as correct and Group will be billed accordingly.

Expected Number of Attendees

Due no later than noon - local time - 10 days prior to the first Event

Group must submit the expected number of attendees for each catered food function. If for any reason Group's expected number of attendees are not submitted by the due date, Hotel will use the anticipated number of attendees listed in the Event Orders as the basis to determine the expected number of attendees.

Final Guarantees

Due no later than noon - local time - 3 business days prior to the first Event

Group must inform Hotel of the final guaranteed number of attendees that will attend each of the catered food functions by contacting the Events/Catering Department by email or phone. Guarantees cannot be reduced after this time. Guarantees by text message cannot be accepted. Group will be charged the final guaranteed attendance or the number of attendees served, whichever is greater. Hotel will only prepare food for the final guaranteed number of attendees.

For More Information, Terms and Conditions, [Click HERE](#)