



2023 *Wedding Package*



For additional information or to arrange your personal visit, please contact one of our wedding professionals

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Your Wedding Package includes.....

Beautifully Appointed Ballrooms to Accommodate 100 – 500 Guests

Butler Passed Hors d' Oeuvres

Four Hour Hilton Brand Bar

Three Course Plated Dinner - Gold,. Silver or Platinum Package

Champagne Toast for all wedding guests

White, Ivory or Champagne Floor-Length Tablecloth and Coordinating Napkin

China, Glassware and Silverware

Glass Cylinder with Floating Candle Centerpiece or Mirror Tiles & Votive Candles, to accent your centerpiece

Your Wedding Cake, Cut and served with Our Signature Miniature Ice Cream Truffle

French Coffee Service

Band Stage, DJ Table and Dance Floor

Baby Grand Piano (Ambassadeur Ballroom or Clayton Ballroom)

Guest Book, Place Card, Cake, Head Table & Gift Tables

Professional and experienced wedding specialist dedicated to your event – planning and day of management

Exceptional and well trained banquet staff – one server per twenty guests, in addition to banquet captain

Ample Self Parking, Covered Garage on premise

Attended Coat Check (in season)

Complimentary Deluxe King Room for Bride & Groom with special amenity

Discounted Sleeping Room Rates for your overnight wedding guests – rates include roundtrip airport shuttle, complimentary guest room internet and custom Hilton web page for easy on line booking

Earn Hilton Honors Points



Wedding Package Hors d' Oeuvres

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*Passed Butler Style, White Gloves during cocktail hour
Includes three pieces per guest, up to three selections~*

*Ahi Tuna
Antipasto Kabob
Caprese Skewer
Smoked Salmon Mousse Canape
Beef Canape with horseradish cream
*Display of Imported & Domestic Cheeses,
Fruit Garnish, Sliced Breads & Crackers
Display of fresh vegetable crudité, hummus and dip

*Spanakopita
Arancini
Stuffed Mushrooms
Brie & Almond Beggars Purse
Brie & Raspberry en croustade
Pear & Gorgonzola Tart
Roasted Red Pepper & Feta in phyllo
Tandoori Chicken with Tzatziki
Miniature Beef Wellington
Toasted Ravioli

Bacon wrapped Scallops
Coconut Shrimp with Sweet Chili Sauce
Bacon Wrapped Shrimp with Honey Glaze*

All prices are subject to applicable service charge (currently 25%) and sales tax (currently 9.238%) and are subject to change

** Denotes Stationary Appetizers*



Wedding Package 1st Course

Your choice of Salad or Soup - Served with warm assortment of rolls & butter

Classic Caesar Salad with Parmesan Tuille

Mixed Greens, Sun-Dried Cranberries, Gorgonzola, Candied Walnuts with Champagne Vinaigrette

Field Greens with Artichoke Hearts, Parmesan, Roasted Peppers with Shallot Vinaigrette

Romaine, Feta, Grape Tomatoes, Kalamata Olives, Cucumber with Oregano Vinaigrette

Mixed Greens, Goat Cheese, Dried Cherries, Spiced Almonds with Maple Grapefruit Vinaigrette

Mushroom Cappuccino with Porcini Dust

Butternut Squash with Crème Fraiche

Roasted Onion Bisque with Fried Shallots

Upgrades

Cucumber Cup - Spring Mix, Granny Smith Apples, Candied Pecans, Gorgonzola and Honey Lime Vinaigrette
\$3 per guest additional

Baby Greens – Goat Cheese, Pomegranate Seeds, Strawberries, Mandarin Oranges and Pomegranate Vinaigrette
\$3 per guest additional

House made Lobster Bisque with Crème Fraiche –
\$8 per guest additional:

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Wedding Package Selections 2023

SILVER PACKAGE

\$90 per guest

Chicken Picatta Lemon Cream Caper Sauce

Pork Tenderloin Medallions with Wild Mushroom Demi Glace

Grilled Atlantic Salmon with Whole Grain Mustard Cream Sauce

Portabella and Ricotta Ravioli with Tomato Vodka Sauce

Entrée Accompaniments~

Selection of one:

Yukon Gold Whipped Potato, Goat Cheese Mashed Potato, Herbed Duchess Potato, Dauphinoise Potato, Miniature Twice Baked Red Potato, Roasted Fingerling Potato, Oven Roasted Tri-colored Potatoes, , Mushroom Pearl Barley Risotto, Spinach Risotto, Boursin Orzo

***Lobster Mashed Potato*

Selection of one:

*Spaghetti Squash with Fresh Parmesan, Roasted Summer Squash Medley, Grilled Vegetables, Roasted Baby Topped Carrots, Asparagus and Baby Topped Carrot, Haricot Vert Amandine, Roasted Cauliflower with Caramelized Onions, Shaved Brussel Sprouts with Pancetta & Onion, **Baby Vegetables, Parmesan Roasted Broccolini (seasonal)*

Dessert~

Your Wedding Cake, cut and served with Hilton's Signature Miniature Ice Cream Truffle

Your Choice of one flavor: French Vanilla, Chocolate, Strawberry or Mocha

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** Market Price, package price subject to change*

***Upgrade \$3 additional per guest*

Pricing guaranteed 120 days prior to arrival.



Wedding Package Selections 2023

GOLD PACKAGE

\$100 per guest

Stuffed Airline Chicken Breast with Fontina, Prosciutto & Leeks

Duet of Chicken Marsala & Petite Sirloin Filet with Maitre D' Buttert

**Mahi Mahi with Pineapple Mango Chutney*

Vegetable Wellington with Mushroom Demi- Glace

Entrée Accompaniments~

Selection of one:

Yukon Gold Whipped Potato, Goat Cheese Mashed Potato, Herbed Duchess Potato, Dauphinoise Potato, Miniature Twice Baked Red Potato, Roasted Fingerling Potato, Oven Roasted Tri-colored Potatoes, Mushroom Pearl Barley Risotto, Spinach Risotto, Boursin Orzo

***Lobster Mashed Potato*

Selection of one:

*Spaghetti Squash with Fresh Parmesan, Roasted Summer Squash Medley, Grilled Vegetables, Roasted Baby Topped Carrots, Asparagus and Baby Topped Carrot, Haricot Vert Amandine, Roasted Cauliflower with Caramelized Onions, Shaved Brussel Sprouts with Pancetta & Onion, **Baby Vegetables, Parmesan Roasted Broccolini (seasonal)*

Dessert~

Your Wedding Cake, cut and served with Hilton's Signature Miniature Ice Cream Truffle

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Wedding Package Selections 2023

PLATINUM PACKAGE

\$110 per guest

Grilled Airline Breast of Chicken, stuffed with Crabmeat & Lobster

Duet of Petite Filet Mignon, Red Wine Reduction and Grilled Atlantic Salmon

Duet of Herb Encrusted Petite Filet Mignon, Shallot Demi-Glace and Butter Poached Twisted Shrimp

Grilled Filet Mignon, Roasted Onion Jam

Grilled Napoleon Vegetable Stack, Cous Cous

**Grouper Fillet, Mushroom Demi-Glace*

**Seabass with Lemon Glaze*

Entrée Accompaniments~

Selection of one:

*Yukon Gold Whipped Potato, Goat Cheese Mashed Potato, Herbed Duchess Potato, Dauphinoise Potato, Miniature Twice Baked Red Potato, Roasted Fingerling Potato, Oven Roasted Tri-colored Potatoes, **Lobster Mashed Potato, Mushroom Pearl Barley Risotto, Spinach Risotto, Boursin Orzo*

Selection of one:

Spaghetti Squash with Fresh Parmesan, Roasted Summer Squash Medley, Grilled Vegetables, Roasted Baby Topped Carrots, Asparagus and Baby Topped Carrot, Haricot Vert Amandine, Roasted Cauliflower with Caramelized Onions, Shaved Brussel Sprouts with Pancetta & Onion, Baby Vegetables, Parmesan Roasted Broccolini (seasonal) Lobster Mashed Potato

Dessert~

Your Wedding Cake, cut and served with Hilton's Signature Miniature Ice Cream Truffle

Your Choice of one flavor: French Vanilla, Chocolate, Strawberry or Mocha

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Wedding Package Bar

Wedding Package Bar

Hilton Wedding Package includes Four Hours Hilton Brand Mixed Drinks, Domestic Bottled Beer, House Red & White Wines, soft drinks and juice

Additional Hour – Hilton Brands \$10 per guest

Hilton Brands

Smirnoff
Beefeater
Bacardi
Jose Cuervo
Jim Beam
J&B Rare
Seagram 7
Dekuyper Amaretto

Premium Brands

Titos
Tanqueray
Captain Morgan Private Stock
Jose Cuervo Gold
Jack Daniels
Dewar's White Label
Crown Royal
DiSaronno Amaretto

Upgrade Four Hour Hilton Brands to Premium Brands \$11 per guest

Additional Hour – Premium Brands \$12 per guest

Includes Premium BV Coastal Red & White Wines

Add Import choice of two (Heineken, Sam Adams, Amstel Light or Schlafly) @\$5 per guest

Martini Bar – One Hour Service Time – Hilton Brands \$10 per guest

Martini Bar – One Hour Service Time – Premium Brands \$15 per guest

Wine/Champagne

House Dinner Wine Service - Chardonnay, Merlot or Cabernet Sauvignon

Unlimited Wine pour during dinner \$10 per guest

Premium Dinner Wine Service – Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon, Pinot Noir.....\$15 per guest

Premium Champagne Toast – Michelle Brut \$5 per guest

Additional wine list available, please consult your wedding specialist for specifics

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* Market Price, package price subject to change

**Upgrade \$3 additional per guest

Pricing guaranteed 120 days prior to arrival.



Wedding Package 2023 ~ Policies

Children's Package

Children's Menu for 12 years and under - \$32 to include Fresh Fruit Cup, Chicken Finger, French Fries, Vegetable, Milk or Soft Drink and Your wedding cake served with ice cream truffle.

Catering

Our menus and packages are a sampling of what we offer. Our talented catering professional and Executive Chef will partner with you to create specialty and custom menu as required. We accommodate dietary and Kosher meal preferences planned in advance. Other than wedding cakes and specialty candies, we do not permit outside food or beverage to be brought into hotel ballrooms, unless prior approval by hotel management is granted & subject to labor fees to be confirmed on banquet event order. We require final menus selections 30 days prior to your wedding reception. Package prices are subject to change and will be guaranteed 120 days prior to function date.

Choice Entrée

Up to two entrée choices may be provided (in addition to special meals and vegetarian options), higher priced package prevails for all. Host to provide entrée indicator for all guests (place card or similar) to be presented to banquet staff during dinner service

Menu Tasting

We offer all of our families the opportunity to experience our Chef's creative cuisine. Menu tasting six-eight weeks prior to your wedding date and are complimentary for up to 6 guests. Tastings are confirmed subject to Chef's approval, please schedule at least 2 weeks in advance

Wedding Ceremony

Wedding Ceremony rooms are available in conjunction with your reception. Rental fee \$1000-\$2500 depending on number of guests, availability and set-up requirements, includes wedding rehearsal, set up and bridal dressing room.

Decorations

All decorations must be approved through your Hilton Wedding Specialist - No rice, No smoke machines, No confetti

Service Charge and Sales Tax

All prices are subject to applicable service charge (currently 25%) and sales tax (currently 9.238%) and are subject to change

Guaranteed Attendance

We request that the guaranteed number of guests be communicated to the Catering Office five business days prior to the function. Once provided this number is not subject to reduction. Hotel will prepare and set 3% over guarantee, not to exceed ten guests

Deposits/Payments

To confirm a date, a signed contract and deposit are required. Deposit schedule as follows: Twenty five percent (25%) of the food and beverage minimum is required to book your date - Second deposit (25%) required 6 months prior and third deposit (25%) required 3 months prior. Remaining balance required three working days (72 hours) prior to wedding date. All deposits are non-refundable. Payments may be made in the form of personal check, credit card, cash, money order or cashier check.

Function Rooms/Food & Beverage Minimum

The food and beverage minimum and the function room(s) assigned are based on the anticipated attendance; upon date, day, time and size of function space reserved. If there are fluctuations in the number of guests, the Hotel reserves the right to accordingly reassign the banquet function room.



WEDDING VENDOR RECOMMENDATIONS

Bakery

Sarah's Cake Shop 636.728.1140
Celebrating Life Bakery 636.458.7727
La Patisserie Chouquette 314.932.7935
MacArthur's 314.894.0900
Made. By Lia 314.551.2383
Cravings 314.961.3534
The Cakery 314 647-6000

Florist

Mary Tuttle Florist 636.728.0480
Walter Knoll Florist 314.352.7575
Belli Fiori Florist 314.776.2200
Kirkwood Florist 314.965-8440.
Jill Springer Designs 314.495.7401
Ayla's Floral Studio 636.394.1400

Entertainment

Millennium Productions 314.918.9335
Sunshine Entertainment 314.963.0880
Complete Weddings & Events 314. 991.5656
TKO DJ 314.647.3000
Allegro Entertainment 636.493.6004
Contemporary Productions 314.721.9090
Galaxy Band 314.616.8359
Spectrum Band 314.610.0128
Alex Breuer (Pianist) 314.479.6961

Photography

Memories are Forever Photography 314.878.5657
Video Gate Studios 314.994.9018
Trotter Photo 636.394.7689
Complete Weddings & Events 314. 991.5656
Sarah Corbett Photography 314.369.9961



WEDDING VENDOR RECOMMENDATIONS

Ballroom Décor, Linens, Rentals & More

All Seasons Rentals 314.983.0090
Fatima Dalal Design 314.749.4755
Jill Springer Design 314.495.7401
Parties & Props 314.963.0880
Millennium Productions 314.918.9335
Exclusive Events 314.995.7282
Decorum 314.447.4000
Weinhardt Party Rental 314.822.9000
Grand Events–Tent & Event Rental 636.343.7278
BBJ Linen 314.872.8910
Hi Ho Helio Balloons 314.872.7711

Day Spa

Stonewater Spa- Plaza Frontenac 314.569.2111
The Face & Body 314.725.8975
Pure Harmony Day Spa 314.822.9907

Audio Visual

Encore Global 314.824.6027

Limousine & Bus

Best Transportation 314.989.1500
Jed Transportation 314.429.2200
St. Louis Carriage Company 314.621.3334

Valet Parking

August Evenings 314.644.1701
Midwest Valet 314. 361-6764