



Hiltons of Branson Banquet Menus

*Hilton Promenade at Branson Landing
Hilton Convention Center Hotel
Branson Convention Center*

August, 2007

Continental Breakfast Selections

TOASTER CONTINENTAL

Orange, Cranberry, and Grapefruit Juices
Sliced Breads, Bagels and English Muffins
Creamy Butter, Fruit Preserves, Peanut Butter and Cream Cheese
Selection of Seasonal Whole Fruits
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

CONTINENTAL BREAKFAST

Orange, Cranberry and Grapefruit Juices
Selection of Freshly Baked Pastries Including:
French Butter Croissants, Chocolate Croissants, Assorted Danish and Muffins
Creamy Butter and Fruit Preserves
Sliced Fresh Seasonal Fruits and Berries
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

HEALTHY START

Orange, Cranberry and Grapefruit Juices
Selection of Freshly Baked Muffins and Breakfast Breads
Creamy Butter and Fruit Preserves
Mini Bagels and Cream Cheese
Oatmeal with Raisins and Brown Sugar
Fruit Yogurt and Crunchy Granola
Sliced Fresh Seasonal Fruits and Berries
Hard Boiled Eggs
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Breakfast Buffet Selections

Buffet Prices Based on Minimum of Twenty Five Guests

BRANSON BREAKFAST

Orange, Cranberry and Grapefruit Juices
Sliced Fresh Seasonal Fruits and Berries
Selection of Freshly Baked Pastries Including:
French Butter Croissants, Chocolate Croissants, Assorted Danish and Muffins
Assorted Cereals with 2% and Skim Milk
Scrambled Eggs with Cheddar Cheese and Chives
Pancakes with Hot Maple Syrup
Maple Sausage and Applewood Bacon
Roasted Breakfast Potatoes with Bell Peppers and Onions
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

EUROPEAN BREAKFAST

Orange, Cranberry and Grapefruit Juices
Sliced Fresh Seasonal Fruits and Berries
Selection of Freshly Baked Pastries Including:
French Butter Croissants, Chocolate Croissants, Assorted Danish and Muffins
Cold Smoked Salmon Lox with Bagels, Capers, Red Onion,
Hard Boiled Eggs and Cream Cheese
Assorted Fruit Yogurt
Assorted Cereals with 2% and Skim Milk
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Breakfast Buffet Selections

Buffet Prices Based on Minimum of Twenty Five Guests

MISSOURI FARMERS BREAKFAST

Orange, Cranberry and Grapefruit Juices
Sliced Fresh Seasonal Fruits and Berries
Selection of Freshly Baked Muffins and Breakfast Breads
Assorted Cereals with 2% and Skim Milk
Scrambled Eggs with Cheddar Cheese and Chives
Maple Sausage, Applewood Bacon, Country Ham Steaks
Roasted Breakfast Potatoes with Bell Peppers and Onions
Fresh Country Biscuits and Sausage Gravy
Cheddar Cheese Grits
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Breakfast Buffet Selections

Buffet Prices Based on Minimum of Twenty Five Guests

GRAND BRUNCH

Station Chef Required

Orange, Cranberry and Grapefruit Juices
Sliced Fresh Seasonal Fruits and Berries
Chilled Pesto Rubbed King Salmon with Marinated Portabello Mushrooms,
Roasted Tomatoes, Goat Cheese and Garlic Bruschetta
Seared Chicken with Wild Mushroom Marsala Sauce
Belgium Waffles with Strawberries, Maple Syrup and Whipped Cream
Maple Sausage and Applewood Bacon
Roasted Red Breakfast Potatoes with Sauteed Peppers and Onions
Assorted Marinated and Grilled Vegetables with Cured Meats
Imported and Domestic Cheese
Selection of Freshly Baked Pastries Including:
Muffins, Breakfast Breads, French Butter Croissants, Chocolate Croissants, Assorted
Danish and Muffins
Creamy Butter and Fruit Preserves
Omelet Station: Farm Fresh Eggs, Egg Substitute or Egg Whites Prepared to Order
With a Selection of:
Smoked Salmon, Diced Ham, Bay Shrimp, Bell Peppers, Sliced Mushrooms, Red Onions,
Tomato, Spinach, Feta, Cheddar and Bleu Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

CARVING STATION ENHANCEMENT

Station Chef Required

Prime Rib with Wild Mushroom Cabernet Sauce and Horseradish Sour Cream
Serves 30 people

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Breakfast Plated Selections

Accompanied by Orange Juice,
Freshly Baked Pastries and Muffins,
Creamy Butter and Fruit Preserves,
Roasted Breakfast Potatoes with Peppers and Onions
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

AMERICAN BREAKFAST

Scrambled Eggs with Cheddar
Choice of Applewood Bacon, Ham Steak or Sausage
Slow Roasted Plum Tomato with Zucchini

OZARK BREAKFAST

Scrambled Eggs
Chicken Fried Steak
Fresh Biscuits and Sausage Gravy
Slow Roasted Plum Tomato with Zucchini

GIANT FRENCH TOAST

Vanilla Custard Battered Texas Toast
Fresh Seasonal Berries
Maple Syrup and Toasted Almonds
Choice of Applewood Bacon or Sausage
(served with fruit instead of breakfast potatoes)

Breakfast Plated Selections

**Accompanied by Orange Juice,
Freshly Baked Pastries and Muffins,
Creamy Butter and Fruit Preserves,
Roasted Breakfast Potatoes with Peppers and Onions
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas**

CROISSANT BREAKFAST SANDWICH

French Butter Croissant
Stuffed with Scrambled Eggs, Cheddar and Bacon

BIG BREAKFAST

Scrambled Eggs
Choice of Applewood Bacon, Ham Steak or Sausage
Two Pancakes
Fresh Biscuits and Sausage Gravy
Slow Roasted Plum Tomato with Zucchini

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Breakfast Station Enhancements

**Station Enhancements May be Added to a Breakfast Buffet Selection
Minimum Twenty-Five Guests Required
Station Chef Required**

OMELET STATION

Farm Fresh Eggs, Egg Substitute or Egg Whites Prepared to Order
with a Selection of the Following: Smoked Salmon, Diced Ham, Bay Shrimp, Bell Peppers,
Sliced Mushrooms, Red Onions, Tomato, Spinach, Feta, Cheddar and Bleu Cheese

BREAKFAST SANDWICH AND BURRITO STATION

Prepared to Order
Ham, Egg and Cheese Croissants
Sausage, Egg and Cheese Biscuits
Flout Tortillas with Eggs, Cheese, Onions, Peppers, and Salsa

BELGIUM WAFFLE STATION

Buttery Belgium Waffles Prepared to Order with a Selection of the Following:
Strawberries, Pineapple Mango Compote, Raspberry Compote, Cinnamon Apples,
Maple Syrup, Chocolate Sauce and Whipped Cream

EGGS BENEDICT STATION

Farm Fresh Eggs Poached to Order on a Toasted English Muffin
Spicy Capicola Ham with Pesto Hollandaise
Grilled Portabello Mushrooms with Roasted Tomato Basil Hollandaise
Smoked Salmon Hash with Lemon Caper Hollandaise

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Chef's 'A La Carte' Breakfast

CHOICE OF THREE JUICES Freshly Squeezed Orange Juice Grapefruit Juice Naturally Ripened Apple Juice Cranberry Juice or Tomato Juice	SELECTION OF FRESH BREAKFAST PASTRIES French Butter Croissants Chocolate Croissants Assorted Danish and Muffins Creamy Butter and Preserves
SLICED FRESH FRUIT WITH SEASONAL BERRIES	STEAMED OATMEAL With Brown Sugar, Raisins, Dried Cranberries and Toasted Walnuts
ASSORTED CEREALS Served with 2% and Skim Milk	ENERGY AND GRANOLA BARS
ASSORTED INDIVIDUAL YOGURTS Served with Crunchy Granola	FRESH BAGELS With Assorted Cream Cheese and "Lite" Cream Cheese
HARD BOILED EGGS With Cornichons, Red Onions and Capers	

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
 The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Break Selections

Prices Based on Minimum of Twenty Five Guests

<p style="text-align: center;">CHOCOLATE BLISS</p> <p style="text-align: center;">Chocolate Covered Strawberries Chocolate Dipped Marshmallows Assorted Chocolate Truffles Dark and White Chocolate Macaroons Dark and White Chocolate Covered Pretzels Chocolate Brownies</p>	<p style="text-align: center;">WINE COUNTRY</p> <p style="text-align: center;">Assorted Grapes on the Vine Imported and Domestic Cheese Display Crisp Apples, Rustic Breads and Crackers Chicken Liver Pate with Cornichons Dried Fruits, Fresh Apple Cider Grape Juice and Sparkling Water</p>
<p style="text-align: center;">PUT ME IN COACH</p> <p style="text-align: center;">Giant Warm Pretzels with Kosher Salt and Spicy Mustard Bowls of Popcorn, Peanuts, Sunflower Seeds & Frito Lays Chips Licorice Ropes, Ice Cream Bars Fruit Juice Bars and Assorted Soft Drinks</p>	<p style="text-align: center;">SOUTH OF THE BORDER</p> <p style="text-align: center;">Multi Colored Tortilla Chips Accompanied by Fresh Guacamole Pico De Gallo Warm Green Chili Cheese Dip Salsa Verde & Cheese Taquitos Crispy Cinnamon Tortilla Strips</p>
<p style="text-align: center;">STAY STRONG</p> <p style="text-align: center;">Assorted Fruit Smoothies Whole Fresh Fruit Energy and Granola Bars Yogurt Dipped Pretzels Gourmet Trail Mix</p>	<p style="text-align: center;">ASIAN STREET VENDORS</p> <p style="text-align: center;">Potstickers, Shoo Mai, Chicken Satay, Grilled Beef Kabob, Crispy Won Tons & Assorted Accompaniments Served with Chinese Black Tea and Japanese Green Tea</p>
<p style="text-align: center;">ITALIAN MARKET</p> <p style="text-align: center;">Fresh Mozzarella and Vine Ripened Tomatoes with Fresh Basil Capicola Ham and Genoa Salami Fresh Sliced Melon and Seasonal Fruit Orange and Garlic Olives Crispy Breadsticks San Pellegrino Aranciata & Limonata</p>	

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event. The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

All Day Break Packages

Prices Based on Minimum of Twenty Five Guests

EXECUTIVE PLANNER	BOARD PLANNER
<p><i>Start the Morning</i> Orange, Cranberry and Grapefruit Juices Variety of Freshly Baked Pastries and Muffins Creamy Butter and Fruit Preserves Sliced Fresh Seasonal Fruits and Berries Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas</p>	<p><i>Start the Morning</i> Orange, Cranberry and Grapefruit Juices Granola Bars and Energy Bars Whole Fresh Fruit Gourmet Trail Mix Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas</p>
<p><i>Followed by a Mid-Morning Break</i> Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas Still and Sparkling Mineral Waters Assorted Soft Drinks and Flavored Iced Teas</p>	<p><i>Followed by a Mid-Morning Break</i> Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas Assorted Soft Drinks</p>
<p><i>Ending with Afternoon Refreshments</i> A Selection of Cookies and Brownies Freshly Brewed Coffee Decaffeinated Coffee and Herbal Teas Still and Sparkling Mineral Waters Assorted Soft Drinks and Flavored Iced Teas</p>	<p><i>Ending with Afternoon Refreshments</i> A Selection of Your Favorite Snacks Frito Lay Chips and Cracker Jacks Freshly Brewed Coffee Decaffeinated Coffee and Herbal Teas Still and Sparkling Mineral Waters Assorted Soft Drinks</p>

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event. The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

‘A La Carte’ Break Selections

FRESH BAKED COOKIE ASSORTMENT Chocolate Chip, Peanut Butter, White Chocolate Macadamia, Oatmeal Raisin, and Sugar	DOUBLE CHOCOLATE BROWNIES
GIANT SOFT PRETZELS WITH KOSHER SALT With Spicy Mustard and Nacho Cheese	BOWLS OF FANCY MIXED NUTS
GOURMET TRAIL MIX Individual Bags	HAAGEN DAZS GOURMET ICE CREAM BARS
HAND DIPPED CHOCOLATE STRAWBERRIES	ASSORTED SOFT DRINKS Selection of Coke, Diet Coke and Sprite
SPARKLING AND STILL MINERAL WATER	REGULAR, DECAFFEINATED COFFEE
RASPBERRY LEMONADE	IMPORTED HERBAL TEA

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event. The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Plated Luncheon Selections

Luncheon Entrees Served with Choice of Lunch Salad,
Chef's Choice of Fresh Seasonal Vegetables, Choice of Dessert and
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Choose One Salad to Accompany Your Plated Lunch

Fresh Mixed Greens in a Radicchio Cup with English Cucumbers, Cherry Tomatoes,
Garden Carrots & Tangy House Made Buttermilk Dressing

Baby Spinach Salad in a Radicchio Cup with Sliced Mushrooms, Diced Egg,
Cherry Tomatoes & House Made Balsamic Vinaigrette

Iceberg Wedge Salad with Toasted Sunflower Seeds, Smoked Bleu Cheese,
Diced Tomato & Creamy House Made Roquefort Dressing

Choose One Dessert to Accompany Your Plated Lunch

Key Lime Tart with Candied Orange Zest & Whipped Cream

Flourless Chocolate Cake with Raspberry Coulis

New York Style Cheesecake with Seasonal Berry Compote

Chocolate Pecan Cheesecake with Orange Caramel Sauce

Warm Oregon Marionberry Crisp with Whipped Cream

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Plated Luncheon Selections

Luncheon Entrees Served with Choice of Lunch Salad,
 Chef's Choice of Fresh Seasonal Vegetables, Choice of Dessert and
 Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

<i>Choose a Luncheon Entrée</i>
Marinated & Grilled Chicken Breast with Bleu Cheese Cream, Crispy Yukon Potato Discs, Red & Yellow Bell Pepper Confetti
Mustard Crusted Pork Loin with Molasses Pecan Butter Sauce, Stone Ground Creamy Yellow Corn Grits
Chicken Scallopini in Wild Mushroom Marsala Sauce with Roasted Tomatoes and Spinach Risotto
Blackened Louisiana Catfish Filet with Mango Cream Sauce, Andouillie Sausage Rice Pilaf
Red Wine Braised Beef Tips with Roasted Garlic Rosemary Jus, Root Vegetables, Crispy Corn Cakes
Macadamia Crusted Hawaiian Mahi Mahi with Pineapple Cilantro Salsa, Cashew Raisin Fried Rice
Six Ounce Grilled Kansas City Strip with Smoked Tomato Veal Glace, Roasted Fingerling Potatoes, Crispy Onion Rings

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
 The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Plated Luncheon Selections

Luncheon Entrees Served with
Choice of Luncheon Salad, Choice of Dessert and
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

<i>Vegetarian Luncheon Entrées</i>	
Grilled Vegetables with Olive Tampenade Spread Wrapped in a Spinach Flavored Tortilla	
	Fried Tofu Salad 'Polce Style' on a Bed of Mixed Greens with Soy & Sesame Vinaigrette (does not include luncheon salad)
Penne Pasta with Wild Mushrooms, Broccoli, Cauliflower, Garlic, Breadcrumbs, Extra Virgin Olive Oil, Pecorino Cheese & Fresh Basil	
	Baked Portabello Mushroom Stuffed with Parmesan & Ricotta Cheese, Roasted Zucchini, Yellow Squash, Caramelized Onions, Tomatoes & Fresh Sage with Root Vegetable Veloute
Creamy Risotto Primavera with Seasonal Vegetables, Parmesan Crisp & Roasted Tomato	
	Vegetable Napoleon with Marinated & Grilled Vegetables Stacked with Goat Cheese on Crispy Yukon Discs, Creamy Basil Pesto Sauce, Tomato Coulis and Crispy Carrot Garnish

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Boxed Lunches

**All Box Lunches come with Chef's Specialty Salad,
Potato Chips, Fresh Whole Fruit, Cookie,
And Choice of Soft Drink or Bottled Water**

Choose from the Following

House Smoked Turkey Breast on Herbed Foccacia with Cranberry Mayo, Baby Swiss & Iceberg Lettuce
Chicken Salad on a Croissant with Walnuts, Dried Cherries, Celery, Onions & Apples
Grilled Portabello Mushroom on Herbed Foccacia with Roasted Tomato Mayo, Baby Arugula, Basil Pesto & Pickled Onions
Grilled Chicken Wrapped in a Sundried Tomato Tortilla with Mashed Avocado, Applewood Bacon, Crisp Romaine Hearts, Diced Tomatoes & Mustard Vinaigrette
Italian Hoagie with Genoa Salami, Capicola, Smoked Ham, Shredded Iceberg Lettuce, Tomato, Shaved Red Onion, Pepperoncinis, Provolone Cheese & Italian Dressing
Thinly Sliced Tenderloin of Beef on Baguette with Roasted Pepper Mayo, Gorgonzola Butter, Baby Spinach, Shaved Red Onion & Roma Tomatoes

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Luncheon Buffet Selections

The Following Buffets Are Served With Coffee, Decaffeinated Coffee and Iced Tea
Prices Based on Minimum of Twenty Five Guests

THE DELI

Mixed Greens with Creamy Buttermilk Dressing and Balsamic Vinaigrette
Seasonal Fruit Salad Tossed in Honey Ginger Sauce
Caprese Pasta Salad with Penne, Fresh Mozzarella, Basil Pesto & Cherry Tomatoes
Sliced Roast Sirloin, Honey Glazed Ham, Smoked Turkey Breast
and Dry Aged Salami
Sliced Pepperjack, Cheddar, Swiss and Provolone Cheese
Assortment of Deli Rolls, Croissants and Sliced Breads
Assorted Accompaniments
Cookies and Brownies

PRONTO ITALIANO!

Minestrone Soup with Pancetta & Garden Vegetables
Antipasti Tray with Marinated and Roasted Vegetables, Cured Salami & Olives
Classic Caesar Salad with Romaine Hearts & Parmesan Cheese
Fresh Baked Assorted Foccacia Pizza
Cheese Ravioli with Sweet Marinara Sauce and Creamy Alfredo Sauce
Boneless Chicken Breast with Wild Mushroom Marsala Sauce
Garlic Breadsticks
Fresh Assorted Melon & Grapes
Tiramisu & Cannoli

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Luncheon Buffet Selections

The Following Buffets Are Served With Coffee, Decaffeinated Coffee And Iced Tea
Prices Based on Minimum of Twenty Five Guests

TABLE ROCK PICNIC

Mixed Green Salad with Tomatoes, Carrots, Cucumbers & Red Wine Honey Vinaigrette
Classic Red Potato Salad
Coleslaw with Honey Mayo Dressing
Crispy Fried Chicken
Thinly Sliced Beef Brisket with Smoky Barbecue Sauce
Baked Beans
Corn on the Cob
Jalapeno Cornbread Muffins
Assorted Accompaniments
Sliced Seedless Watermelon
Warm Berry Cobbler

LUNCH IN THE BAYOU

Mixed Green Salad with Creamy Buttermilk Dressing
Tomato Salad with Red Onions, Squash and House Vinaigrette
Sliced Fresh Seasonal Fruit
Grilled Chicken Breast with Creamy Creole Sauce & Fried Pickle Chips
Crispy Catfish with Spicy Shrimp Remoulade
Dirty Rice and Sausage Gumbo
Sautéed Green Beans with Garlic and Peppers
Hush Puppies with Jalapeno Jelly
Pecan Tartlets and Peach Pie

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Luncheon Buffet Selections

The Following Buffets Are Served With Coffee, Decaffeinated Coffee And Iced Tea
Prices Based on Minimum of Twenty Five Guests

TASTE OF CHINA

Egg Drop Soup
Won Bok Asian Salad Served with Sweet Chili Sesame Seed Vinaigrette
Sweet & Sour Chicken
Oriental Beef with Broccoli
Stir Fried Vegetables
Steamed White Rice
Double Chocolate Mousse Cake
Almond & Fortune Cookies

THE OREGON COAST

Baby Greens with Red Wine Poached Pears, Smoked Bleu Cheese & Candied Hazelnuts
Baby Spinach Salad with Diced Egg, Applewood Bacon, Mushrooms &
Stone-ground Mustard Vinaigrette
Baked Chinook Salmon with Creamy Lemon Dill Sauce
Willamette Valley Herb Roasted Chicken
Steamed Manila Clams with White Wine, Butter, Herbs & Tomatoes
Roasted Red Potatoes with Rosemary
Roasted Asparagus and Mushrooms
Assorted Rustic Breads & Rolls
Hood River Apple Lavender Crisp
Chocolate Hazelnut Torte

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Plated Dinner Selections

**Plated Dinner Entrees Served with Choice of Dinner Salad,
Chef's Choice of Fresh Seasonal Vegetables, Choice of Dessert and
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea**

Choose One Salad to Accompany Your Plated Dinner

Fresh Mixed Greens in a Radicchio Cup with English Cucumbers, Cherry Tomatoes,
Garden Carrots & Tangy House Made Buttermilk Dressing

Baby Spinach Salad in a Radicchio Cup with Sliced Mushrooms, Diced Egg,
Cherry Tomatoes & House Made Balsamic Vinaigrette

Iceberg Wedge Salad with Toasted Sunflower Seeds, Smoked Bleu Cheese,
Diced Tomato & Creamy House Made Roquefort Dressing

Caprese Salad with Vine Ripened Tomatoes, Fresh Basil,
Extra Virgin Olive Oil & Balsamic Vinaigrette

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Plated Dinner Selections

Plated Dinner Entrees Served with Choice of Dinner Salad,
Chef's Choice of Fresh Seasonal Vegetables, Choice of Dessert and
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Choose One Dessert to Accompany Your Plated Dinner

Key Lime Tart with Candied Orange Zest & Whipped Cream

Flourless Chocolate Cake with Raspberry Coulis

New York Style Cheesecake with Seasonal Berry Compote

Warm Oregon Marionberry Crisp with Whipped Cream

Pineapple Upside Down Cake with Mango Coulis & Fresh Kiwi

Espresso Mousse Trifle with Sponge Cake, Biscotti & Chocolate Espresso Beans

Washington Apple Lavender Cobbler with Spiced Cranberries

Pecan Pie with Bourbon Caramel Sauce

Desserts for Groups of 75 or Fewer Guests

Crème Brulee

Brandy Snap Basket with Fresh Fruit

Apple Tatin with Vanilla Ice Cream, Caramel and Dried Apple Chip

Warm Chocolate Fondant with Vanilla Ice Cream, Chocolate Sauce and Candied Pistachios

Bitter Chocolate Tart with Espresso Sauce and Vanilla Anglaise

Caramelized Lemon Tart with Citrus Sorbet

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Plated Dinner Selections

**Plated Dinner Entrees Served with Choice of Dinner Salad,
Chef's Choice of Fresh Seasonal Vegetables, Choice of Dessert and
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea**

<i>Choose a Dinner Entrée</i>
Grilled Chicken Breast, Basil Pesto Cream Sauce Bacon Whipped Potatoes, and Fresh Roma Tomato Relish
Baked Catfish with Ratatouille, Rice and Creole Shrimp Sauce And Crispy Hush Puppies
Roasted Airline Breast of Chicken, Red Bell Pepper Veloute and Creamy Mushroom Polenta with Spinach
Eight Ounce Chili Rubbed Skirt Steak, Molasses Barbeque Sauce, Rice Pilaf and Cowboy Beans
Crispy Chicken Breast, Sweet Chili Pineapple Glaze, Shrimp & Crab Fried Rice
Grilled King Salmon, Fresh Dill Beurre Blanc & Fried Capers Crispy Red Potato Discs and Sautéed Mushrooms
Pan Roasted Alaskan Halibut, Bacon Butter Nage Cipollini Onion Whipped Potatoes
Ten Ounce Kansas City Strip, Smashed Rosemary Potatoes, White Cheddar Fondue and Crispy Onion Rings

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Plated Dinner Selections

Plated Dinner Entrees Served with Choice of Dinner Salad,
Chef's Choice of Fresh Seasonal Vegetables, Choice of Dessert and
Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

<i>Choose a Dinner Entrée</i>	
Roasted Filet of Angus Beef with Veal Demi Glace Horseradish Potato Gratin, Roasted Bell Pepper Butter	
	Pan Roasted Filet of King Salmon & Sautéed Gulf Shrimp, Ragout of Artichokes, Caramelized Cauliflower
Roasted Filet of Angus Beef & Jumbo Lump Crab Cake with Tarragon Red Wine Sauce and Warm Potato Terrine	
	Petite Filet of Beef & Breast of Chicken with Fresh Dill Nage Lobster Mashed Potatoes,
Petite Filet of Beef & Garlic Shrimp with Cabernet Sauce Fondant Potato and Caramelized Root Vegetables	
	Double Lamb Chop & Butter Poached Maine Lobster, White Asparagus, Fava Beans & Truffle Emulsion

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Plated Dinner Selections

Plated Dinner Entrees Served with Choice of Dinner Salad, Choice of Dessert and Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

<i>Vegetarian Dinner Entrées</i>	
Tempeh & Steamed Broccolini over Fried Rice with Cashews, Pineapple, Raisins, Scallions & Cilantro	
	Penne Pasta with Wild Mushrooms, Broccoli, Cauliflower, Garlic, Breadcrumbs, Extra Virgin Olive Oil, Pecorino Cheese & Fresh Basil
Crispy Mandarin Tofu with Sautéed Green Beans & Garlic over Soba Noodles with Bell Peppers, Onions, Bamboo Shoots & Baby Corn	
	Baked Portabello Mushrooms Stuffed with Parmesan & Ricotta Cheese, Roasted Zucchini, Yellow Squash, Caramelized Onions, Tomatoes & Fresh Sage with Root Vegetable Veloute
Creamy Risotto Primavera with Porcini Mushrooms, Seasonal Vegetables, Parmesan Crisp & Roasted Tomato	
	Vegetable Napoleon with Marinated & Grilled Vegetables Stacked with Goat Cheese on Crispy Yukon Discs, Creamy Basil Pesto Sauce and Tomato Coulis with Crispy Carrot Curls

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event. The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Buffet Dinner Selections

The Following Buffet Dinners are Served With Coffee,
Decaffeinated Coffee and Iced Tea
Prices Based on Minimum of Twenty Five Guests

COMFORT OF THE OZARKS

Navy Bean Soup
Mixed Green Salad with Assorted Dressings
Cornbread & Biscuits with Creamy Butter
Meatloaf with Mushroom Gravy
Chicken & Dumplings
Cornmeal Crusted Trout with Herb Butter Sauce
Mashed Potatoes
Herbed Baby Carrots & Green Beans
Apple & Lemon Tartlets
Double Chocolate Mousse Cake

SOUTH OF THE BORDER

Red, White & Blue Tortilla Chips
Salsa Picante, Chili Con Queso & Pickled Vegetables
Chicken & Beef Fajitas
Warm Flour Tortillas, Guacamole, Pico de Gallo, Sour Cream, Cheddar Cheese,
Sautéed Onions & Peppers
Ancho BBQ Brisket
Spanish Rice
Frijoles ala Charra
Sopapillas
Tres Leche Cake & Vanilla Bean Flan

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Buffet Dinner Selections

The Following Buffet Dinners are Served With Coffee,
Decaffeinated Coffee And Iced Tea
Prices Based on Minimum of Twenty Five Guests

TABLE ROCK PICNIC

Mixed Organic Greens with Two Dressings
Classic Red Potato Salad
Coleslaw with Honey Mayo Dressing
Barbecued Boneless Breast of Chicken
Grilled Hamburgers and Hot Dogs with Assorted Accompaniments
Baked Beans
Roasted Corn on the Cob
Jalapeno Cornbread Muffins
Sliced Seedless Watermelon
Apple Strudel and Pecan Tartlets

MEDITERRANEAN FEAST

Hummus, Baba Ghanoush & Tabbouleh
Roasted Red Pepper Dip with Olives, Pine Nuts & Feta Cheese
Cucumber Salad
Roasted Vegetable Cous Cous
Tzatziki Sauce & Grilled Pita Bread
Oregano Marinated Flank Steak with Shaved Red Onion & Feta
Garlic Roasted Chicken with Pine Nut Pesto
Baked Snapper with Lemon, Parsley & Extra Virgin Olive Oil
Basmati Rice with Saffron
Roasted Mediterranean Zucchini, Eggplant, Yellow Squash & Tomatoes
Baklava, Loukoumades, Amygdalopita

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Buffet Dinner Selections

The Following Buffet Dinners are Served With Coffee,
Decaffeinated Coffee And Iced Tea
Prices Based on Minimum of Twenty Five Guests

TASTE OF CHINA

Egg Drop Soup
Assorted Egg Rolls
Won Bok Asian Salad Served with a Sweet Chili Sesame Seed Vinaigrette
Sweet & Sour Chicken
Oriental Beef with Broccoli
Stir Fried Shrimp with Oriental Vegetables
Stir Fried Vegetables
Steamed White Rice
Caramelized Lemon Tart
Double Chocolate Mousse Cake
Almond & Fortune Cookies

PRONTO ITALIANO!

Minestrone Soup with Pancetta & Garden Vegetables
Antipasti Tray with Marinated and Roasted Vegetables, Cured Salami & Olives
Classic Caesar Salad with Romaine Hearts & Parmesan Cheese
Crispy Risotto Balls with Fresh Mozzarella & Tomato Sauce
Chianti Braised Short Ribs with Root Vegetable Gravy
Cheese Ravioli with Sweet Marinara Sauce and Creamy Alfredo Sauce
Boneless Chicken Breast with Wild Mushroom Marsala Sauce
Creamy Polenta with Parmesan Cheese, Butter, Cream & Nutmeg
Garlic Breadsticks & Herbed Focaccia
Tiramisu & Cannoli
Sautéed Peaches with Toasted Almonds, Brown Sugar & Fresh Whipped Cream

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Buffet Dinner Selections

The Following Buffet Dinners are Served With Coffee,
Decaffeinated Coffee And Iced Tea
Prices Based on Minimum of Twenty Five Guests

THE OREGON COAST

Baby Greens with Red Wine Poached Pears, Smoked Blue Cheese & Candied Hazelnuts
Baby Spinach Salad with Diced Egg, Applewood Bacon, Mushrooms &
Stone-ground Mustard Vinaigrette
Dungeness Crab Cakes with Curry Cream Sauce
Baked Chinook Salmon with Creamy Lemon Dill Sauce
Willamette Valley Herb Roasted Chicken
Steamed Manilla Clams with White Wine, Butter, Herbs & Tomatoes
Pinot Noir Marinated Flank Steak with Smoked Blue Cheese & Wild Mushrooms
Whipped Idaho Russet Potatoes
Roasted Asparagus and Mushrooms
Assorted Rustic Breads & Rolls
Hood River Apple Lavender Crisp
Chocolate Hazelnut Torte
Lemon Cheesecake

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Chef's a la Carte Hors d'Oeuvres

COLD HORS D'OEUVRES

25 piece minimum per item

Bleu Cheese Stuffed Green Olives
Cherry Tomatoes Stuffed with Goat Cheese & Herbs
Chilled Jumbo Gulf Shrimp with Grey Goose Cocktail Sauce
Cucumber Cup Filled with Feta Cheese & Caramelized Onions
Curry Chicken Salad on Crisp Wontons
Tomato Basil Bruschetta with Olive Oil & Balsamic Reduction
Brie Cheese Crostini with Dried Fruit Chutney
Cold Smoked Salmon on Cucumber Chip with Crème Fraiche
and Candied Lemon Zest
Deviled Eggs Topped with Ham or Smoked Chicken
Mini Tartlet with Chinese Style Chicken Salad
Proscuitto Wrapped Asparagus with Sweet Garlic Aioli
Smoked Bacon & Onion Custard Tartlets
Smoked Salmon Boursin Roulade on Crostini
Deviled Eggs Topped with Shrimp
Crab Salad Tartlet, Red Pepper Jelly
Deviled Eggs Topped with Crab
Seared Ahi Tuna on Crisp Wonton with Wasabi Aioli
Tuna Tartar Crostini with Sriracha Aioli & Scallion
Deviled Eggs Topped with Lobster

RECEPTION DISPLAYS

Vegetable Crudités with Ranch & Bleu Cheese Dips
Antipasti Display
Fresh Seasonal Fruits and Berries
Assorted Cheeses and Crackers
Hot Smoked Salmon Display
Mediterranean Display
Assorted Dessert Display
Brie en Croute, Macadamia Crusted

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Chef's a la Carte Hors d'Oeuvres

HOT HORS D'OEUVRES

25 piece minimum per item

Meatballs, Marinara & Parmesan Cheese
Chicken Wings with Barbecue or Spicy Red Hot
Crispy Artichoke Hearts with Roasted Pepper Mayo
Mini Chicken Egg Rolls
Mini Reuben
Mushrooms Stuffed with Ratatouille
Spinach & Feta Spanakopita
Sundried Tomato & Boursin Cheese Tartlet
Beef Quesadilla with Mushroom & Jack Cheese
Chicken Katsu with Thai Dipping Sauce
Coconut Fried Gulf Shrimp
Mini Beef Wellington
Bacon Wrapped Scallops
Crab Rangoon
Crab Stuffed Mushroom Caps
Mini Crab cakes with Papaya Aioli
Shrimp & Lobster Spring Rolls with Sweet Thai Chili Sauce

SKEWERS

25 piece minimum per item

Grilled Vegetable Skewer
Barbecue Chicken Skewer
Grilled Chicken Satay with Peanut Sauce
Beef Skewers with Teriyaki Glaze
Shrimp Skewer, Soy & Sweet Chili Garlic Sauce
Wonton Fried Shrimp with Thai Dipping Sauce

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Reception & Dinner Buffet Enhancements

Garden Fresh Vegetable Crudités Yellow Squash, Zucchini, Bell Peppers, English Cucumbers, Carrots, Celery, Broccoli, Cauliflower, Mushrooms, Cherry Tomatoes Served with Creamy Buttermilk Dressing & White Bean Goat Cheese Dip		
Selection of Imported & Domestic Cheese Served with Dried Fruit, Nuts, Crostinis & Crackers		
Chilled Seafood Display Crab Claws, Jumbo Shrimp, Green Lip Mussels, Oysters on the Half Shell Displayed on Ice and Served with Grey Goose Cocktail Sauce, Tabasco, Horseradish and Lemon Wedges		
Freshly Shucked Oysters on the Half Shell An Assortment of Chef's Choice Fresh Oysters from both the West & East Coast Displayed on Ice and Served with Cocktail & Grey Goose Sauce, Tabasco, Horseradish and Lemon Wedges		
Antipasti Display Fresh Mozzarella, Vine Ripened Tomatoes & Basil, Capicola Ham, Genoa Salami, Assorted Roasted & Marinated Vegetables, Imported Provolone, Goat Cheese, Cannellini Bean Salad, Roasted Peppers, Marinated Artichoke Hearts, Fresh Sliced Melon, Seasonal Fruit, Orange and Garlic Olives, Crispy Breadsticks & Crostinis		
Mediterranean Display Ghanoush, Tabouleh, Roasted Red Pepper Dip with Olives & Feta Cheese, Roasted Pine Nuts, Cucumber & Tomato Salad, Tzatziki & Grilled Pita Bread		Hummus, Baba
Hot Smoked Salmon Display Alder Wood Smoked Salmon Filet, Diced Egg, Cornichons, Red Onion, Whipped Herb Cream Cheese, Fresh Chives & Crackers		
Slider Station Angus Beef, Philly Cheesesteak, Pulled Pork, Barbecue Brisket Mini Sandwiches Served on Dollar Rolls with the Following Accompaniments: Shredded Lettuce, Tomatoes, Pickles, Onions, Chive Mayo, Spicy Mustard, Barbecue Sauce & White Cheddar Sauce		
Caviar Bar Chef's Choice Assorted Imported & Domestic Sturgeon, Paddlefish & Salmon Caviar Served with Buckwheat Blinis, Toast Points & Classic Accompaniments		
Miniature Dessert Display		
Crème Brulee	Lemon Tartlets	Assorted Brownies
Chocolate Pot de Crème	Cheesecake Bites	Macaroons

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event. The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Chef's Carving Stations

**Minimum Twenty Five People, Station Chef Required,
One Station Chef per Fifty People**

CARVING STATIONS

Ancho Rubbed Baron of Beef

serves 150 people

Roasted Ribeye of Beef

serves 30 people

Roasted Turkey Breast

serves 30 people

Whole Roasted Dry Aged New York Strip

serves 30 people

Salmon En Croute

serves 20 people

Honey Baked Country Ham

serves 30 people

Prime Rib with Wild Mushroom Cabernet Sauce and Horseradish Sour Cream

serves 30 people

**Served with Silver Dollar Rolls, Spicy Mustard & Chive Mayo
and Your Choice of Two of the Following Sauces**

SAUCES

Creamy Horseradish with Dry Sherry

Bourbon Peach Chutney

Spicy Cranberry Chutney

Barbecue Sauce

Rosemary Garlic Au Jus

Raspberry Pear & Shallot Sauce

Béarnaise Sauce

Mustard Merlot Sauce

Port Wine Mushroom

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Chef's Action Stations

Minimum Twenty Five People, Station Chef Required,
One Station Chef per Fifty People

Choose an Action Station

Risotto Station

Risotto Finished to Order with Your Choice of the Following Ingredients:

Tomatoes, Mushrooms, Asparagus, Basil, Parmesan Cheese, Sweet Butter & Cream

Pasta Station

Served with Garlic Breadsticks & Parmesan Cheese

Choice of Three Pastas:

Cavatappi, Penne, Farfalle or Tri Color Tortellini Pasta

Choice of Two Sauces:

Alfredo Sauce with Smoked Ham & Peas

Tomato Basil Sauce

Spinach Cream with Chicken & Mushrooms

Pesto Sauce with Seasonal Vegetables & Pine Nuts

Caramelized Onions & Peppers with Meatballs or Italian Sausage

Paella Station

Paella Made with Saffron Rice, Chorizo Sausage, Shrimp, Chicken, Mussels, Garlic, Tomatoes & Peas

Mashed Potato Bar

Garlic Mashed Potatoes, Sweet Potatoes & Rustic Yukon Gold Mashed Potatoes

With Your Choice of the Following Accompaniments:

Applewood Bacon, Slow Roasted Pulled Barbecued Pork, Shaved Barbecued Beef Brisket, Shrimp, Crab Meat, Lobster Meat, Cheddar Cheese, Sour Cream & Chives

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event. The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson

Wine & Spirits

Bartenders are required for all beverage service
Bartender fee may be waived following \$400 consumption per bar per hour
Host bar items are subject to taxable 20% service charge
and applicable Missouri State sales tax

HOURLY PACKAGE BAR (25 Guest Minimum)			
	Standard	Premium	Super Premium
First hour, per person			
Each Additional Hour, Per Person			

HOST BAR			
	Standard	Premium	Super Premium
Cocktails			
Wine			
Domestic Beer			
Imported & Specialty Beer			
Cordials			
Bottled Mineral Water			
Soft Drinks and Juices			

ADDITIONAL SPIRITED REFRESHMENTS	
Mimosa Punch or Sangria Spritzer	Fruit Punch
Champagne	

CASH BAR			
	Standard	Premium	Super Premium
Cocktails			
Wine			
Domestic Beer			
Imported & Specialty Beer			
Cordials			
Bottled Mineral Water			
Soft Drinks and Juices			

We look forward to serving you and your guests.
 All food & beverage attendance guarantees are required seventy-two business hours in advance of your event.
 The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.
 All menus are subject to change.

Banquet Beverage Selection

The Hiltons of Branson offer a choice of standard, premium and super premium beverages on banquet bars. The following is a list of beverages currently offered by our beverage department for banquets. As the availability of some of the items vary, this list may or may not be complete and is subject to change. Specialty items are available upon request.

Standard Brand Bars to Include:

Dewars, Bacardi Silver Rum, Jose Cuervo, Especial Tequila, Beefeater Gin, Christian Brothers, Hiram Walker Triple Sec, Martini & Rossi Vermouth, Skyy Vodka, Canadian Club Whiskey, Jack Daniels Bourbon, Blackstone Cabernet Sauvignon and Talus Reserve Pinot Grigio

Premium Brand Bars to Include:

Johnny Walker Red Label Scotch, Bacardi Select Rum, 1800 Reposado Tequila, Tanqueray Gin, Fundador Brandy, Hiram Walker Triple Sec, Martini & Rossi Vermouth, Makers Mark, Ketel One, Crown Royal, Drambuie, Bailey's Irish Cream, DiSaronno Amaretto, Frei Brothers Merlot and Kendall Jackson Chardonnay

Super Premium Bars to Include:

Chivas Regal, Macallan 12, Meyer's Rum, Jose Cuervo Reserva De La Familia Tequila, Bombay Sapphire Gin, Vox, Baker's Seven Year, Cardenal Mendoza, Martini & Rossi Vermouth, Hiram Walker Triple Sec, Remi Martin, Crown Royal Special Reserve, Bailey's Irish Cream, Kahlua, DiSaronno Amaretto, Oakville Cabernet Sauvignon and St. Supery White Meritage

Domestic Beer

Budweiser, Bud Light, Bud Select, Miller Light & Sharps NA

Imported & Specialty Beer

Samuel Adams, Corona & Heineken

Champagne

Bouvet Brut Tattinger NV, Korbel Brut NV, Mirabelle Schramsberg NV Gloria Ferrer Brut, Perrier Jouet Grand Brut, NV Bollinger Special Cuvee Brut NV, Dom Perignon Cuvee

All banquet bars serve wines by the glass, domestic and imported beers, soft drinks, juices, mineral water, and non-alcoholic beers and wines. Blended drinks and champagne by the glass may be arranged – discuss with your Event Manager.

We look forward to serving you and your guests.

All food & beverage attendance guarantees are required seventy-two business hours in advance of your event. The customary 20% service charge and required 9.98% state and local sales tax will be added to all food & beverage.

All menus are subject to change.

Hiltons of Branson