

Antlers All Day Meeting Packages

Pikes Peak Half

(Four Hours of Service)

Continental Breakfast & Mid-Morning Break

\$24 per person, per day

Kathy Lee Bates

Continental Breakfast, Mid-Morning Break &
Afternoon Break

\$32.00 per person, per day

William Palmer Platinum

Continental Breakfast, Mid-Morning Break, Lunch
(NY Deli Buffet or Soup & Salad Buffet) and
Mid Afternoon Break

\$53 Per person, per day

Mile High

Hot Breakfast Buffet, Mid-Morning Break
Hot Lunch Buffet and Mid Afternoon Breaks with
All Day Beverage Service

\$65 Per person, per day (25 guests minimum)

A service charge of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 9% of the total food and beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.

Prices are subject to change

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak to your Hilton Meetings Manager.

Catering Menu



Antlers All Day Meeting Packages – Menu Options

Continental Breakfast

Orange, Grapefruit and Cranberry Juices
Sliced and Whole Fruit with Berries
Apricot Glazed Scones, Flaky Butter Croissants and English Muffins with Butter, Fruit Preserves and Orange Marmalade
Freshly brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

Hot Breakfast Buffet Options

(selections for the Antlers Mile High DMP)

“Classic”

Sliced and Whole Fruit with Berries
Fluffy Scrambled Eggs, Sausage Links, Double Smoked Bacon and Cottage Breakfast Potatoes
Assorted Dry Cereals, Low-Fat Yogurt and Honey Roasted Granola with 2% and Whole Milk

“La Macarena”

Sliced and Whole Fruit with Berries
“Make Your Own” Breakfast Burritos with Scrambled Eggs, Pepper Jack Cheese, Pico de Gallo, Sautéed Onions and peppers, Sour Cream, Green Chile, Chorizo, Spanish Breakfast Potatoes with Warm Flour Tortillas

“The Antlers”

Strawberry Jam Filled French Toast Fritters. Served with Scrambled Eggs, Double-Smoked Bacon, Home-Fries and Sliced Seasonal Fruit

All Buffets served with Freshly Brewed Coffee, Decaffeinated Coffee and Assorted hot teas

Mid-morning break:

Granola Bars, Freshly Brewed Coffee
Decaffeinated Coffee, Assorted Hot Teas, Assorted Soda

Afternoon Break

(choose any three items below)

- Bottled Water
- Freshly Squeezed Lemonade and Passion Fruit Iced Tea
- Hot Mulled Cider and Hot Chocolate with Mini Marshmallows
- Assorted and Domestic Cheese and Crackers
- Assorted Non-Fat Yogurts
- Individual Bowls of Seasonal Berries and Crunchy Granola
- Jumbo Cookies with Choice of:
Chocolate-Chip Oatmeal Raisin, Peanut Butter
White Chocolate Macadamia
- Dark Fudge Brownies
- Stone Ground Tortilla Chips with Salsa
- Whole Fresh Fruit
- Warm Pretzels with Yellow Mustard
- Fancy Mixed Nuts
- Granola Bars, Fruit Bars and Power Bars
- Assorted Candy Bars
- Chips, Pretzels, Popcorn
- Build Your own Trail Mix
- To Include: Assorted Nuts, M&M's
Raisins, Dried Cranberries, Chocolate Chips,
White Chocolate Chips, Granola, Banana Chips
- Chocolate Covered Apple Slice
with Chopped Nuts and Caramel Sauce

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Antlers All Day Meeting Packages – Menu Options

Lunch Buffet Options

(Selections for William Palmer Platinum DMP)

Soup and Salad Buffet (choice of two soups)

-Crème of Tomato with Basil, Lentil Soup with Smoked Bacon, New England Clam Chowder or Minestrone. Classic Tuna Salad and Grilled Chicken Salad, Tossed and Caesar Salad with Ranch, Caesar and Balsamic Vinaigrette Dressings, Accompanied by Grilled Chicken Strips, Sprouts, Tomato Wedges, Cucumber Slices, Shredded Carrots, Olives, Croutons, Grated Parmesan, Chick Peas, Sliced Red Onions, Pickled Beets, Artichoke Hearts, Fresh Rolls and Creamy Butter, Chefs Selection of Desserts

NY Deli Buffet

Ginger Coleslaw, Sour Cream Potato Salad, Fresh Fruit Salad, Egg Salad, Sliced Roast Sirloin of Beef, Virginia Baked Ham, Roasted Turkey Breast, Warm Pastrami and Turkey, Gravy, Cranberry Relish, Cheddar and Swiss, Corn Dusted Kaiser Roll, 7 Grain Bread, Croissants and Ciabatta, Sliced Bermuda Onions, Kosher Dill Pickles, Lettuce, Tomatoes, Whole Grain Seeded Mustard and Mayonnaise, Brownies, Blondies and Assorted Cookies

All Buffets Served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

Hot Lunch Buffets (for Antlers Mile High DMP)

Fiesta

Spicy Beef Barbacoa, Slow Cooked Carnitas, Shrimp Veracruz, Spanish Rice and Black Beans served with Warm Flour Tortillas, Crispy Corn Tortilla Chips, Sour Cream, Guacamole, Pico de Gallo, Spicy Corn Salsa, Shredded Cheese, Chopped Lettuce, Cinnamon Churros and Tres Leches Cake

The Godfather

Prosciutto, Genoa Salami, Fresh Mozzarella, Roasted Tomatoes, Roasted Portobello Mushrooms, Grilled Eggplant, Marinated Artichokes and Fennel Salad, Classic Caesar Salad with Parmesan Croutons, Gnocchi with Roasted Vegetables and Truffles, Tortellini Carbonara, Sautéed Chicken Scaloppini, Mussels in White Wine and Garlic, Sautéed Green Beans with Crisp Pancetta and Toasted Pine Nuts, Focaccia and Garlic Breadsticks, Tiramisu, Chocolate Cannolis, Assorted Biscotti

Home on the Range

Ginger Coleslaw, Sour Cream Potato Salad, Bean Medley Salad, Fresh Fruit Salad, Fried Chicken, BBQ Beef Brisket, Pulled Pork, Corn on the Cobb, Drunken Pinto Beans, Corn Bread with Honey Butter, Fruit Cobbler with Whipped Cream and Old Fashioned Chocolate Cake

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