



Catering Menus

The Hilton Inn at Penn
A Four Diamond Experience in the
Heart of University City
3600 Sansom Street
Philadelphia, PA 19104

Phone: 215-222-0200 Fax: 215-823-6211

Table of Contents

Deluxe Meeting Planner Packages	3
All Day Meeting Planner Packages	4
Continental Breakfasts	5
Enhancements.....	6
Breakfast Buffets	7
Plated Breakfast Entrees.....	8
Morning and Afternoon Breaks	9
A' La Carte Break Items	10
Plated Lunch	11
Plated Lunch Desserts	12
Create Your Own Lunch Buffets	13
Daily Chef's Selected Lunch Buffets	17
Plated Dinner Soups and Salads	18
Dinner Appetizers	19
Dinner Entrees	20
Plated Desserts	21
Dinner Buffets	22
Reception Package.....	23
Hors D'oeuvres.....	24
Reception Displays.....	25
Reception Enhancements	26
Carving Stations	27
Beverage Service.....	28
Wine List.....	29
Catering Policies	30

Deluxe Meeting Planner Packages

This Package includes a Deluxe Continental Breakfast, Morning Break, Luncheon, Afternoon Break and Continuous Beverage Service.

Eye Opener

Fresh Baked Pastries, Muffins, Bagels and Croissants with accoutrements including Cream Cheese, Butter and Fruit Preserves. Fresh Seasonal Fruit
Breakfast Energy Drinks, Chilled Fruit Juices, Freshly Brewed Coffees
Herbal Teas, Soft Drinks and Bottled Waters

Mid-Morning

A basket of Whole Fruit, Energizing Trail Mix and Granola Bars
Yogurt Smoothies, Freshly Brewed Coffees, Herbal Teas
Soft Drinks and Bottled Waters

Luncheon

The Inn at Penn's Daily Chef's Selected Luncheon Buffet-
Using the Finest Seasonal Ingredients, Freshly Brewed Coffees
Herbal Teas Soft Drinks and Bottled Waters

Afternoon Snack

Chef's Unique Specialty Break of the day as well as
an assortment of Favorite Candy Bars and Energy Bars
Freshly Brewed Coffees, Herbal Teas, Soft Drinks and Bottled Waters

All Day Meeting Planner Packages

This Package includes a Continental Breakfast, Mid-Morning Break and Afternoon Snack with Continuous Beverage Service

Eye Opener

Fresh Baked Pastries, Muffins, Bagels and Croissants with accoutrements including Cream Cheese, Butter and Fruit Preserves. Fresh Seasonal Fruit
Breakfast Energy Drinks, Chilled Fruit Juices, Freshly Brewed Coffees
Herbal Teas, Soft Drinks and Bottled Waters

Mid-Morning

A basket of Whole Fruit, Energizing Trail Mix and Granola Bars
Yogurt Smoothies, Freshly Brewed Coffees, Herbal Teas
Soft Drinks and Bottled Waters

Afternoon Snack

Chef's Unique Specialty Break of the day, as well as an assortment of
Favorite Candy Bars and Energy Bars, Freshly Brewed Coffees, Herbal Teas
Soft Drinks and Waters

Continental Breakfast

Classic

Orange, Grapefruit and Cranberry Juices
Seasonal Sliced Fruit Platter
Baked Croissants, Pain Au Chocolate, Pastries and Muffins
Fruit Preserves, Honey and Sweet Butter
Freshly Brewed Regular and Decaf Coffees and Assorted Tea Selections

Traditional with a Twist

Orange, Grapefruit and Cranberry Juices
Seasonal Sliced Fruit Platter
Baked Croissants, Pain Au Chocolate, Pastries and Muffins
Assortment of Bagels with Regular Cream Cheese and Smoked Salmon
Cream Cheese
Invigorating Fruit and Yogurt Smoothies
Fruit Preserves, Honey and Sweet Butter
Freshly Brewed Regular and Decaf Coffees and Assorted Tea Selections

Healthy and Hearty

Orange, Grapefruit, V8 and Pomegranate Juices
Seasonal Sliced Fruit Platter
Millet Muffins, Whole Wheat Bagels and Multigrain Bread
Fruit Preserves, Low-fat Plain and Herb Infused Cream Cheese
Whole Grain Cereals with Skim and Soy Milk
Assorted Regular & Low-Fat Yogurts with healthy topping options
including Granola, Dried Fruit & Nuts
Fruit Preserves, Honey and Sweet Butter
Freshly Brewed Regular and Decaf Coffees and Assorted Tea Selections

Enhance your Continental

Fluffy Scrambled Eggs

Choice of Eggs, Eggbeaters, Egg Whites, or Tofu

Sausage and Cheese Strata

Eggs, Country Time Farms Italian Sausage, Broccoli, Sweet Onion, Fontina & Parmesan Cheeses

Seasonal Frittata featuring

Potato, Cheddar, and Kale

Smoked Salmon Platter

Served with Capers, Sliced Tomatoes, English Cucumber
Cream Cheese, Sliced Red Onion and an Assortment of Fresh Bagels

European Breakfast Platter

Prosciutto, Smoked Turkey, Salami, French Ham, Gruyere,
Brie & Manchego Cheeses, Fresh Baked Baguettes
Local Artisan Breads and an Array of condiments

Breakfast Sandwiches

Each listed item below

Irish Steel Cut Oatmeal with Cinnamon and Brown Sugar

Smoked Bacon

Pork Breakfast Sausage

Canadian Bacon

Turkey Breakfast Sausage

Chicken Apple Sausage

Breakfast Buffets

The Huntsman

Orange Juice, Grapefruit Juice, Tomato Juice
Fresh Fruits of the Season
Plain and Chocolate Croissants, Breakfast Pastry, Assorted Muffins
Scrambled Eggs with Chives
Applewood Smoked Bacon and Breakfast Sausage
Oven Roasted Red Bliss Potatoes with Sweet Onions and Parsley
Assorted Cereals with 2% and Skim Milk
Fruit Preserves, Honey and Sweet Butter

Inn at Penn

Orange Juice, Grapefruit Juice, Tomato Juice
Fresh Fruits of the Season
Plain and Chocolate Croissants, Breakfast Pastry, Assorted Muffins
Assorted Bagels with Plain and Flavored Cream Cheeses
Yogurt Bar : House Made Granola, Dried Fruits, Honey
Almonds, Sunflower Seeds, and Berries
Scrambled Eggs with Chives
Applewood Smoked Bacon and Breakfast Sausage
Cinnamon Brioche French Toast with Maple Syrup
and Apple-Cranberry Compote
Oven Roasted Red Bliss Potatoes with Sweet Onions and Parsley
Assorted Cereals with 2% and Skim Milk
Fruit Preserves, Honey and Sweet Butter

The “Heart Healthy Breakfast”

Orange Juice, Grapefruit Juice, Tomato Juice, Pomegranate Juice
Fresh Fruits of the Season
Selection of Assorted Whole Grain Breads for Toasting
Whole Wheat Bagels with Low Fat Cream Cheese, Peanut Butter
and assorted Preserves
Choice of: Scrambled Egg Beaters, Whites or Tofu
Turkey Sausage and Turkey Bacon
Multigrain Pancakes with Maple Syrup and Apple- Cranberry Compote
Strawberry-Mango Yogurt Smoothies
Irish Steel Cut Oatmeal with Dried Fruits, Nuts, Cinnamon and Brown Sugar
Assorted Low Fat and Regular Yogurts
Assorted Whole Grain Cereals with Skim Milk and Soy Milk

Buffets require a minimum of 25 persons

A \$75 surcharge will apply to Groups of less than 25 but at least or greater than 15

Omelet Station:

Applewood Bacon, Lancaster Ham, Smoked Salmon, Mushrooms
Asparagus, Spinach, Peppers, Scallions, Tomatoes, Swiss, Cheddar Cheese
One Chef Attendant required per fifty guests at \$100 per Chef

Plated Breakfast

First Course

Choose one of the following

Seasonal Fresh Sliced Fruit Plate

House Made Granola and Greek Yogurt Parfait with Fruit Compote

Five-Spiced Caramelized Pineapple, Vanilla Yogurt and Topped with Toasted Coconut

Main Course

Buttermilk or Blueberry Pancakes with Maple Syrup and Fruit Compote

Applewood Smoked Bacon and Pork Sausage

Cinnamon Brioche French Toast with Apple-Cranberry Compote

Applewood Smoked Bacon and Pork Sausage

Scrambled Eggs with Roasted Red Bliss Breakfast Potatoes

Applewood Smoked Bacon and Pork Sausage

Eggs Benedict- Made with Canadian Bacon and House Made

Hollandaise Sauce over a Toasted English Muffin

Smoked Salmon or Whitefish Salad on a New York Style Bagel

Red Onion, Crisp Cucumber, Tomato, Cream Cheese and Capers

Vegan and Gluten Free Breakfast

Scrambled Tofu over Mushroom Herb Polenta Cake Served with

Caramelized Leek, Red Pepper, and Sweet Potato Ragu

All selections include an ample bakery basket filled with Breakfast Breads and Pastries served Family Style. Orange, Grapefruit and Cranberry Juice offered tableside. Freshly Brewed Coffees and Assorted Teas. Upon request, all entrees may be substituted with Low Cholesterol "Egg Beaters" or Egg Whites. Turkey Sausage and Turkey Bacon available upon request

Morning and Afternoon Breaks

Cake and Scone Break

Coffee Cake
Jewish Apple Cake
Blueberry Scones
Cranberry Orange Scones
Sweet Butter and Jam
Tea and Coffee Service

Doughnut Break

An Assortment of Doughnuts
Fruit Skewers with Honey-Yogurt Dip
Baby Carrots with House Ranch Dressing
Celery Sticks with House Made Peanut Butter
Tea and Coffee Service

Taste of Philadelphia

Philadelphia Soft Pretzels with Mustard
Philly's Hometown TastyKakes Baked Goods
Petite "Philadelphia" Cheese Cakes
Olde Philadelphia Soft Drinks- Root Beer, Black Cherry, and Cream

The Dip Break

Vegetable Crudités with House Made Ranch Dip
Terra Chips with Herbed Onion Dip
Sweet and Sour Cucumber Cups
Fruit Skewers with Lavender and Honey Flavored Greek Yogurt
Green Iced Tea
Orange Agua Fresca

Cupcake Tasting (25 person minimum)

Vanilla Cake-Vanilla Frosting
Rich Chocolate Cake-Chocolate Frosting
Southern Inspired Red Velvet Cake- Cream Cheese Frosting
Carrot Cake- Cream Cheese Frosting
Served with Skim, Whole, and Chocolate Milk

Fall into love with Apples (Offered in season September, October & November)

An Assortment of locally grown Apples served with House Made Peanut Butter
Jewish Apple Cake
Local Cheddar Cheese Platter Served with Crackers and Apple Butter
Spiced Apple Cider served warm with Whipped Cream

The Tropics in Winter (Offered in season December, January & February)

Curried Pecan's with Orange
Pineapple and Lime Shooter with Vanilla Mascarpone
Coconut Macaroons dipped in Chocolate
Mango Smoothies

Energy Break

Power and Energy Bars
Starbucks Frappuccino and Double Shot
Individual Packs of Trail Mix
Bottles of Assorted Vitamin Water
Red Bull and Sugar Free Red Bull

A la Carte Break Selections

All beverages offered for a 2 hour time period

Freshly Brewed Coffees and Assorted Teas

The Coca Cola Collection of Soft Drinks, Poland Springs Bottled Water

Fruit Smoothies, Starbucks Frappuccino, Double-Shot and Red Bull

Individual Packets of Trail Mix, Popcorn, Chips, Pretzels

Croissant, Pain au Chocolat, Breakfast Pastry and Muffins

New York Style Bagels and Philadelphia Cream Cheese

Whole Fresh Fruit

Bake Shop Cookies and Brownies

Philly Soft Pretzels with Mustard

An Assortment of Crunchy and Chewy Granola Bars

Kind Bars and Zone Power Bars

Plated Lunch

Choice of a Soup or Salad

Soup

Fall (September, October, November)

Gingered Carrot (Vegetarian)
French Lentil (Vegan)
Caramelized Onion with Tomato
Potato Soup with Leeks, Kale, and Chicken Sausage
Sweet Potato scented with Coconut Milk and Lemongrass (Vegan)

Winter (December, January, February)

Escarole, Mini Meatballs, Roasted Chicken, and Pecorino Romano
Potato Chowder with Bacon
Hearty Black Bean (Vegan)
Roasted Butternut Squash with Apples (Vegetarian)
Creamy Puree of Roasted Fennel, Celery Root and Cauliflower (Vegetarian)

Salad

Arugula, Radicchio, Fennel and Carrot Salad- with a Honey Lemon Citronette

Classic Caesar Salad- Crisp Romaine, Croutons tossed with a Creamy Parmesan and Anchovy Dressing

Frisee & Lola Rosa Salad- Tomatoes, Cucumbers, Chives with a Creamy Garlic and Peppercorn Dressing

Mixed Greens- Dry Cranberries, Toasted Walnuts, Crumbled Blue Cheese with an Orange Vinaigrette

Main

Seared Marinated Sushi Grade Tuna Nicoise

Greens, Hard Boiled Egg, Haricot Vert, Tomatoes, Potatoes, Olive Tapenade

Grilled Petite Filet

Sautéed Spinach, Potato-Cauliflower Puree, Balsamic Reduction

Sautéed Crab Cakes

Roasted Parsnips, Celery Root Slaw, Grainy Mustard Sauce

Roasted Hotel Chicken Breast

Sweet Potato and Granny Smith Apple Puree, Sautéed Kale, Sage Chicken Jus

Herb Crusted Chicken Breast

Spinach, Fontina Cheese, and Mushroom Risotto with Natural Jus

Ricotta Cavatelli with Choice of Sauce

Traditional Tomato Basil
Kennett Square Mushroom, Spinach, Toasted Pine Nuts, Goat Cheese

Country Time Farms Stuffed Pork Loin

Sausage, Pine Nut and Caper Stuffing with Apricots Ginger Glaze, Wild Rice Pilaf

Vegetarian Risotto

Roasted Butternut Squash, Spinach, Shitake Mushroom and Leek with Parmesan Cheese

Vegan Tofu

Almond Crusted Tofu Cutlets, Spinach and Mushroom Quinoa
Caramelized Fennel & Onion Marmalade

Plated Luncheon Desserts

Chocolate Dome

Rich Chocolate Mousse, Vanilla Bavarian Cream atop a Short Bread Cookie and Glazed with Chocolate Ganache

Fresh Fruit Tart with Berry Sauce

Classic Tiramisu

Mascarpone Mousse with Espresso Soaked Lady Fingers

Opera Torte

Layers of thin Almond Sponge Cake soaked with Espresso filled with Ganache and Coffee Butter Cream

Roasted Spiced Pineapple, Vanilla Scented Mascarpone with Toasted Coconut

Warm Chocolate Lava Cake with Berry Sauce

Cranberry Amaretto topped Cheese Cake

Apple Polenta Upside-Down Cake with Almond Mascarpone

Lunch Buffet

Create Your Own

Soup, Two Salads, Three Sandwiches and Two Desserts

Soup, Two Salads, Two Sandwiches, One Entrée and Two Desserts

Soup, Two Salads, Two Entrees, and Two Desserts

Seasonal Soup Selections

Fall (September, October, November)

Gingered Carrot (Vegetarian)

French Lentil (Vegan)

Caramelized Onion with Tomato

Potato with Leeks, Kale, and Chicken Sausage

Sweet Potato scented with Coconut Milk and Lemongrass (Vegan)

Winter (December, January, February)

Escarole, Petite Meatballs, Roasted Chicken, and Pecorino Romano

Potato Chowder with Bacon

Hearty Black Bean (Vegan)

Roasted Butternut Squash with Apples (Vegetarian)

Creamy Puree of Roasted Fennel, Celery Root and Cauliflower (Vegetarian)

Grain and Garden Salad Selections

Arugula, Radicchio, Fennel & Carrot Salad
with Lemon Citronette

Mixed Greens

Cucumber, Tomatoes, Carrots

Creamy Garlic and Black Peppercorn Dressing

Fingerling Potato Salad

Radicchio, Arugula, Chopped Egg, Scallion

Lemon Dill Mayo

Fuscilli Pasta Salad

Roasted Cauliflower

Parsley, Shrimp,

Tomatoes, Lemon-Caper Mayo

Farfalle Pasta Salad

Grilled Chicken,

Roasted Mushrooms, Spinach

Feta Cheese, Sun Dried Tomatoes

House Made Italian Dressing

Ceci Ceci Bean Salad

Celery, Sun Dried Tomato,
Lemon, Parsley and Red Onion

Sweet Potato Salad

Raisins, Cilantro, Scallion

Red and Green Peppers,

Cumin- Lime Dressing

Wheatberry Salad

Roasted Butternut Squash, Feta

Cheese, Parsley, Chives,

Craisins, Apple Vinaigrette

Whole Wheat Penne Pasta

Celery Root, Toasted Pecans

Spinach, Carrots

Tarragon-Dijon Mayo

Chipotle Potato Salad

Scallions, Red Peppers,

Bacon, Celery, Cilantro,

Chipotle Mayo

Cold Sandwich Selections

Smoked Turkey Hoagie

Turkey, Swiss, Lettuce
Tomato, Dijonaise
Stacked on a Club Roll

Italian Style Tuna

Baby Arugula
in a Multigrain Wrap

Vegetarian Tofu Salad

Alfafa Sprouts
Tomato, and Spicy Aioli
On Marble Rye

Horseradish Chicken Salad

Tender Chicken
Celery, Scallion Horseradish Mayo
On a Crusty Roll

Vegan

Curried Chick Pea Salad
Shredded Romaine
Cucumber
Rolled in a Multigrain Wrap

Italian

Capicola, Salami, Ham,
Provolone, Tomato, Lettuce
Oregano, Oil and Vinegar
On a Club Roll

Grilled Chicken Wrap

Bacon, Spinach
Tomato, Red Onion
with Honey Mustard

Roast Beef

Havarti, Spinach
Red Pepper Aioli
On a Brioche Slider Roll

Warm Sandwich Selections

Lancaster-Style Ham and Brie

Apple Butter & Dijon Dressing on a Snowflake Roll

Prosciutto di Parma

Fontina Cheese, Fig Spread
Basil, and Extra Virgin Olive Oil on Country Italian Bread

Roasted Mushroom Grinder

Pepperjack Cheese
Caramelized Onions
Hot Peppers & Garlic Aioli On a Soft Warm Baguette

Asian Spiced Salmon Cake

Avocado, Tomato
Cilantro Pesto
On a Snowflake Roll

Roasted Pork Sandwich

Sharp Provolone, Arugula
Roasted Red Peppers
On a Club Roll

Warm Chicken Wrap

Artichoke, Spinach
Confit Tomato, Red Onion
Boursin Cheese, Spinach Wrap

Buffet Entrée Selections

Offered for 40 guests and less

Pepper Seared Tuna (served rare)

Roasted Fingerling Potatoes
Fried Capers, Roasted Red Peppers
Kalamata Olive Tapenade, Parsley

Cavatelli Pasta

Traditional Tomato Basil
Or
Kennett Square Mushroom Sauce
Spinach, Toasted Pine Nuts, Goat Cheese

White Fish Pot Pie

Individual Pies- Flakey Fish, with
Peas, Carrots, Celery, Onions,
Parsnips, and Creamy Tarragon Sauce
Topped with Puff Pastry

Grilled Marinated Beef Tenderloin Kebobs

Cumin Spiced Sweet Potato Salad

Crab Cake

Cous Cous Salad , Scallion
Roasted Cauliflower
Citrus Coriander Dressing

Chicken Brochette

Warm Caper-Citronette
Tomato Confit, Feta
Cured Black Olives
Parsley, Olive Oil, Garlic &
White Beans

Vegetarian

Risotto Fritters
Mushroom, Spinach,
Roasted Butternut Squash
and Parmesan Cheese

Vegan

Spicy Stewed Chick Peas
with Tomato over Couscous
Tangy Lemon-Cilantro Pesto

Buffet Entrée Selections

Offered for 41 guests and more

Pepper Seared Tuna (served rare)

Roasted Fingerling Potatoes
Fried Capers, Roasted Red Peppers
Kalamata Olive Tapenade, Parsley

Cavatelli Pasta

Traditional Tomato Basil
Or
Kennett Square Mushroom Sauce
Spinach, Toasted Pine Nuts, Goat Cheese

Parmesan Crusted Tilapia

Wild Rice Pilaf with
Mushrooms, Scallions
And Peas, Porcini Sauce

Grilled Marinated Flank Steak

Cumin Spiced Sweet Potato Puree
Spinach, Red Wine Sauce

Crab Cake

Cous Cous Salad with Scallion
Roasted Cauliflower and
Citrus Coriander Dressing

Sauteed Chicken Breast

Warm Caper-Citronette
Tomato Confit, Feta
Cured Black Olives
Parsley, Olive Oil, Garlic &
White Beans

Vegetarian

Risotto Fritters
Mushroom, Spinach
Roasted Butternut Squash
and Parmesan Cheese

Vegan

Spicy Stewed Chick Peas
with Tomato over Couscous
Tangy Lemon-Cilantro Pesto

Buffet Lunch Dessert Selections

All Desserts are Petite Presentations

Fruit Tarts

Opera Torte

Layers of thin Almond Sponge Cake soaked with Espresso
filled with Ganache and Coffee Butter Cream

Almond Scented Crème Brule

Chocolate Panna Cotta served with Whipped Cream and Toasted Almonds

Assorted Miniature French Pastries

Chocolate Mousse Cups

Banana and Pecan Bread Pudding

Cannoli

Key Lime Tartlets

Lemon Meringue Pie

Spiced Sweet and Tart Apple Pie Shooter

Creamy Coconut Rice Pudding
sprinkled with Toasted Coconut

Daily Chef's Selected Luncheon Buffets

Home-style Buffet (Monday)

Creamy Tomato Soup
Zesty Coleslaw lightly tossed with Celery Seed Vinaigrette
Mixed Bean Salad-Kidney Beans, Chick Peas, Green Beans, White Beans, Edamame, Scallions
Red and Green Peppers, Parsley and Red Wine Vinaigrette
Roast Beef Wrap- Baby Spinach, Caramelized Onions, Blue Cheese and Red Pepper Aioli
Southern Style Fried Chicken Strips with Orange Dijon Dipping Sauce
Grilled Cheese: Herbed Fontina and Goat Cheese on Multigrain Bread
Banana-Pecan Bread Pudding Served with Crème Anglaise
Red Velvet Cup Cakes

Italian Buffet (Tuesday)

One Seasonal Soup:
Caramelized Onion Soup with Tomato (Fall) Hearty Kale and White Bean Soup with Sausage (Winter)
Arugula, Radicchio, Shaved Fennel, and Carrot Salad with Zesty Lemon Citronette
Ceci Ceci Bean Salad-Garbanzo Beans, Celery, Lemon, Parsley, and Red Onion
Capicola, Salami, Ham, Provolone, Tomato, Lettuce, Oregano, Vinegar and Oil on Petite Hoagie Roll
Sautéed Chicken Breast with Lemon, Capers and Parsley Sauce, Olive Oil Mashed Potatoes, Green Beans
Ricotta filled Ravioli with your choice of Sauce- Roasted Butternut Squash, Shiitake Mushroom & Brown
Butter Sage or Tomato Basil
Chocolate Panna Cotta topped with Whipped Cream and Toasted Almonds
Tiramisu

Farm To Table (Wednesday)

Kennett Square Mushroom Soup
Spinach Salad-Roasted Apples, Goat Cheese, Toasted Pumpkin Seeds, Cider -Honey Vinaigrette
Sweet Potato Salad with Red Peppers, Scallion, Raisins, and Cumin-Lime Vinaigrette
Smoked Turkey, Cheddar & Spinach with Apple Butter Dijon Dressing on a Snowflake Roll
Farm Fresh Deviled Egg Salad with Smoked Paprika on Multigrain Bread
Country Time Farms Pork Tenderloin with Philadelphia Brewing Co. Porter-Maple Glaze, Swiss Chard
Almond Scented Crème Brule-Lancaster Eggs and Cream
Warm Apple Pie Shooter -Spiced Apple Sweet-Tart Dessert Soup

Mediterranean Buffet (Thursday)

One Seasonal Soup: Lentil Soup (Fall) Creamy Celeryroot, Fennel, and Cauliflower Soup (Winter)
Cucumber, Red & Green Peppers, Onion, Tomatoes, Kalamata Olives, Feta Cheese, Red Wine Vinaigrette
Couscous Salad with Roasted Cauliflower, Capers, Parsley, Minted Lemon Citronette
Roasted Red Pepper Hummus, Arugula, Cucumbers, and Tomato in a Multigrain Wrap
Grilled Chicken with Sautéed Spinach, Currants and Toasted Pine Nuts, Chicken Jus
Whole Wheat Penne Pasta with White Beans, Shrimp, and Greens in Garlic and Olive Oil Sauce
Vanilla Bean Rice Pudding with Pistachios and Cinnamon Whipped Cream
Petite Seasonal Fruit Tarts

The Inn At Penn (Friday)

One Seasonal Soup: Gingered Carrot Soup (Fall) Butternut Squash Soup with Apples (Winter)
Fingerling Potato Salad with Radicchio, Arugula, Chopped Egg, Scallion, and Lemon-Dill Mayo
Mixed Green Salad, Blue Cheese, Dried Cranberries, Toasted Walnuts and Balsamic Vinaigrette
Warm Roasted Red Pepper, Portobello Mushroom, Spinach, Provolone Cheese, and Basil Pesto Wrap
Parmesan Crusted Tilapia, Spinach, and Porcini Sauce
Basil Mashed Potatoes
Corned Beef Special-Corned Beef, Swiss Cheese, Coleslaw, Thousand Island Dressing served on Rye Bread
Lemon Meringue Tartlettes
Seasonal Fruit Cups

Plated Dinner

Your choice of Soup or Salad

Soup

Fall (September, October, November) Gingered Carrot (Vegetarian)

French Lentil (Vegan)

Caramelized Onion with Tomato

Potato with Leeks, Kale, and Chicken Sausage

Sweet Potato Scented with Coconut Milk and Lemongrass (Vegan)

Winter (December, January, February)

Escarole, Petite Meatballs, Roasted Chicken, and Pecorino Romano

Potato Chowder with Bacon

Hearty Black Bean (Vegan)

Roasted Butternut Squash with Apples (Vegetarian)

Creamy Puree of Roasted Fennel, Celery Root and Cauliflower (Vegetarian)

-Or-

Salad

Arugula, Radicchio, Fennel & Carrot tossed with a Lemon Citronette Dressing

Classic Caesar

Iceberg Wedge, Tomatoes, Bacon and Bleu Cheese offered with a House Made Ranch Dressing

Roasted Beets, Goat Cheese, Toasted Walnuts, Micro Celery tossed with Tarragon Vinaigrette

Mixed Field Greens, Sweet & Tart Dried Cherries, Blue Cheese, Toasted Pecans
tossed with a Orange Citronette Dressing

Baby Arugula, Roasted Butternut Squash, Radicchio, Dried Cranberries, Chives
Toasted Walnuts, Crumbled Goat Cheese offered with a White Balsamic Vinaigrette

Dinner Appetizers

Hot

Warm Vegetable Tart

Herb Roasted Mushrooms, Zucchini, Caramelized Onion, and Goat Cheese with Black Olive Vinaigrette atop Puff Pastry

Almond Crusted Sea Scallop

Roasted Cauliflower, Bacon, Swiss Chard, Grainy Mustard Vinaigrette

Ricotta Cavatelli

Choice of Sauce:

Traditional Tomato Basil,

-Or-

Roasted Butternut Squash, Shitake Mushrooms, Spinach, Toasted Pumpkin Seeds, and Brown Butter Sage topped with Goat Cheese

Shrimp with Polenta

Garlic Shrimp atop a Polenta Cake with Feta, Portobello Mushrooms Tomato Confit, and Toasted Pine Nuts

Cold

Prosciutto di Parma

Roasted Peppers, Mozzarella, Micro Arugula, Basil Oil and Balsamic Reduction

Dip Trio

Black Olive Hummus, Edamame Hummus & Herbed House Made Ricotta with Kennett Square Mushrooms

Country Pate

Chef's Selected Pate, Truffled Egg Salad, Shallots, Gherkins Petite Frisee Salad tossed with a Champagne Vinaigrette Toast Points

Dinner Entrees

Fall (September, October, November)

Meat, Poultry, and Seafood Entrées paired with Roasted Garlic and Chive Mashed Potatoes and Sautéed Spinach unless specified otherwise.

Winter (December, January, February)

Meat, Poultry, and Seafood Entrées paired with Roasted Garlic and Chive Mashed Potatoes and Sautéed Spinach unless specified otherwise.

Meats

Fennel Crusted Lamb Loin with Mint and Almond Pesto
Pan Roasted 7 oz Filet Mignon Mushroom Red Wine Sauce
Marinated Double Cut Pork Chop with Carrot Agro Dolce
Grilled New York Strip with Caramelized Shallot and Red Wine Sauce

Poultry

Parmesan and Herb Crusted Boneless Chicken
Sautéed Hotel Chicken Breast with Shitake Mushroom Ragù
Lancaster Free Range Chicken Breast with Roasted Garlic Sauce

Seafood

Seared Sushi Grade Tuna, Roasted Garlic Sauce
Sautéed Arctic Char with a Lemon Marjoram Sauce
Sautéed Striped Bass with Fennel Saffron Sauce
Pan Seared Halibut with Mitake Mushrooms and Rosemary

Vegetarian/Vegan

Vegan- Crusted Tofu with Cauliflower Puree, Swiss Chard, Currants and Pine Nuts
Vegan-Curried Chick Peas with Currants and Cashews over Coconut Rice
Vegetarian – Risotto Roasted Butternut, Mushrooms, Leeks, Spinach, Parmesan

Vegetarian Pasta Entrée

(Fall)

Cavatelli Pasta, Roasted Mushrooms, Spinach, Creamy Cauliflower and Parmesan Sauce

(Winter)

Cavatelli Pasta, Shitake Mushrooms, Roasted Butternut Squash, Toasted Pumpkin Seeds, Spinach, Goat Cheese and Brown Butter Sage Sauce
(Available for Parties of 100 and Under)

Plated Dinner Desserts

Fresh Fruit Tart with Berry Sauce

Opera Torte

Layers of thin Almond Sponge Cake soaked with Espresso filled with Ganache and Coffee Butter Cream

Chocolate Dome

Rich Chocolate Mousse, Vanilla Bavarian Cream atop a Short Bread Cookie and Glazed with Chocolate Ganache

Classic Tiramisu

Mascarpone Mousse with Espresso Soaked Lady Fingers

Chocolate Royale Timbale

Rum Soaked Chocolate Sponge Cake Layered with Crunchy Feullitine and Chocolate Mousse

Hazelnut Crunch Oval

Chocolate Sponge Cake with Belgian Chocolate Ganache, Gianduja Chocolate Mousse, Crunchy Feullitine and Praline Crunch Mousse and topped with a Silky Smooth Chocolate Glaze

Passion Fruit and Coconut Teardrop

Moist Coconut Sponge cake layered alternately with Passion Fruit and Coconut Mousse

Triple Chocolate

Alternating Layers of Milk, White, and Semi-Sweet Chocolate Mousse atop Moist Chocolate Sponge Cake finished with a Semi Sweet Chocolate Glaze

Raspberry Mango Mirror

White Sponge Cake, Mango Mousse and Raspberry Mousse wrapped in a light Almond Cake

Mocha Walnut

Chocolate Walnut Sponge Cake with Alternating layers of Semi-Sweet Chocolate Mousse and Mocha Mousse wrapped in Almond Cake, Finished with Coffee Swirl Glaze

Dinner Buffets

The Sansom

Seasonal Soup Du Jour

Arugula, Radicchio, Fennel, Carrot and Goat Cheese Salad with Tangy Lemon Citronette

Fuscilli Salad with Shrimp, Roasted Cauliflower, Peas, Carrots, Dill, Lemon-Garlic Mayo

Sautéed Chicken with Spinach, and Caramelized Fennel Sauce

Pistachio Crusted Tilapia with Orange Rosemary Glaze

Herb Roasted Fingerling Potatoes

Green Beans with Shallots

Chef Selected Desserts

The Chestnut

Mediterranean Display - Grilled Marinated Vegetables, Roasted Red Peppers, Marinated Legumes, Feta Cheese, Assorted Olives, Tzaziki, Hummus, Crackers & Assorted Breads

Baby Romaine, Red Onion, Cucumbers, Grape Tomatoes, Capers, Herb Croutons

Finished with a Garlic Parmesan Dressing

Wheat Berry Salad with Oranges, Dried Cranberries, Spinach, Feta and Red Onions

Pan Roasted Arctic Char in a Creamy Vermouth Sauce

Parmesan and Herb Crusted Chicken with Spinach and Porcini Sauce

Herbed Brown Rice Pilaf

Steamed Broccoli with Lemon Olive Oil

Chef's Selected Desserts

The Walnut- *Farm to Table*

Selection of Local Artisan Cheese Display - Cow, Sheep, and Goat Cheese's

Crackers, Sliced Baguette garnished with Seasonal Fruit

Baby Arugula, Dried Cranberries, Roasted Butternut Squash, Toasted Walnuts, Goat Cheese offered with an Orange Citronette

Sautéed Chicken with Kennett Square Shitake Mushroom Ragu

Country Time Farms Roasted Pork Loin with Bacon-Maple Glaze

Sautéed Halibut with Brown Butter and Sweet Onion and Caper Sauce

Yukon Potato and Swiss Chard Gratin with Cheese, Garlic and Thyme

Roasted Root Vegetables with Thyme and Rosemary

Chef's Selected Desserts

These menus are subject to change

Buffets require a minimum of 25 persons

A surcharge will apply to Groups of less than 25 but at least or greater than 15

Reception Package

Presented for up to two hours

Displayed

Artisan Cheese Presentation

A Selection of Domestic and Imported Cheeses, Fruits, Crackers, and Sliced Baguettes

-Or-

Mediterranean Bar

Grilled Marinated Vegetables, Roasted Red Peppers, Marinated Legumes, Feta Cheese, Assorted Olives, Tzaziki, Baba Ganoush, Hummus, Warm Pita and Crackers

Passed Hors D'Oeuvres

Warm

Miniature Maryland Lump Crab Cake, Spicy Remoulade
Vegetable Spring Rolls with Sweet and Sour Dipping Sauce
Petite Chicken Cordon Bleu
Vietnamese Style Meatball with Chili Lime Dipping Sauce

-And-

Cold

Gorgonzola and Roasted Pepper Bruschetta
Fig Jam, Herbed Goat Cheese & Toasted Walnuts Brushetta
Grapefruit Scented Beet with whipped Thyme Goat Cheese, atop Puff Pastry

Stations

Pasta (Your choice of two)

Penne al Amatriciana

Sweet Onion, Pancetta, Spicy Tomato Sauce Topped with Pecorino Romano

Orecchiette

Creamy Fontina Sauce, Grilled Chicken, Peas, Cauliflower, Tarragon, and Carrots

Ricotta Cavatelli

Roasted Butternut Squash, Sautéed Spinach, Caramelized Onion, Goat Cheese
Brown Butter Sage Sauce and Toasted Pumpkin Seeds

Fusilli

Shrimp, Tomatoes, Spinach, Garlic, Capers, White Wine Sauce

Whole Wheat Pasta

Traditional Tomato Basil Sauce and Parmesan Cheese

-And-

Flat Breads (Your choice of two)

Margherita- Tomato, Fresh Mozzarella and Basil
Yukon Potato, Caramelized Onions, Sautéed Kennett Square Mushrooms, Goat Cheese, Chives and Truffle Oil
Creamy Spinach, , Roasted Crimini Mushrooms, Italian Sausage, Sun Dried Tomato
Prosciutto, Roasted Apples and Sweet Potatoes, Fontina Cheese, Garlic Oil, and Goat Cheese
Philly Cheese Steak with Caramelized Onion and Fontina Cheese
Broccoli, Rosemary Garlic Olive Oil, Ricotta, Wilted Leeks, Tomato, and Fontina Cheese

Hors D' Oeuvres A' La Carte

Priced per piece – Minimum of 25 pieces of each selection

Cold

Poached Jumbo Shrimp with Citrus Marinade and Mango Dipping Sauce
Tuna Tartar with Chilies, Lime, Onion, Cilantro
Medjool Date stuffed with Maple Goat Cheese, Pancetta, and Almonds
Scallop with Spicy Coconut and Lime Vinaigrette
Edamame Hummus with Pita Chips
Orange Glazed Pork Lettuce Wraps
Curried Chicken Salad, Cilantro, Apricots, and Toasted Almonds atop Brioche
Grapefruit Marinated Beet with Tarragon Goat Cheese, and Puff Pastry
White Fish Ceviche with Lime, Cilantro, Mango, and Red Onion
Shrimp and Tomato Brochettes with Scampi Aioli
Cucumber with Smoked Salmon Rillette and Micro Celery
Assorted Sushi Rolls from Pod Restaurant- Spicy Soy and Wasabi
Assorted Nigiri from Pod Restaurant- Spicy Soy and Wasabi
Trio of Bruschetta: Traditional Tomato Basil & Gorgonzola and
Marinated Roasted Pepper & Fig Jam with Goat Cheese and Toasted Walnuts

Hot

Crab Cakes with Spicy Remoulade
Prosciutto Wrapped Scallop with Romesco Sauce
Ginger Marinated Beef Kabob with Red Peppers, Onion and a Cashew Dipping Sauce
Vegetable Spring Rolls with a Peanut Dipping Sauce
Tempura Shrimp with Ponzu
Vietnamese Style Meatballs with Chili Lime Dipping Sauce
Spiced Lamb Chops with Charmoula Dipping Sauce
Shrimp on Sugar Cane with Pomegranate Dipping Sauce
Chicken Empanadas
Mini Chicken Cordon Bleu
Sesame Crusted Tofu Skewer with Peanut Sauce
Mozzarella Risotto Fritters with Spicy Tomato Dip
Beef Franks in a Blanket with Honey Grained Mustard Sauce
Italian Style Polpetto with Spicy Tomato Dipping Sauce
Cuban Spiced Chicken Brochette with Citrus Glaze
Seafood Spring Rolls with Sweet and Sour Dipping Sauce
Vegetable Empanadas
Sausage Stuffed Mushrooms

Reception Displays

Receptions are priced per person for one hour; for a two hour Reception please choose three displays. There is a minimum guarantee of twenty five guests.

All displays must be guaranteed for the full expected attendance

Garden Crudités

Selection of Fresh Garden Vegetables, Stilton Blue Cheese and Garlic Herb Dressing

Fresh Fruit Display

Sliced Fresh Seasonal Fruit and Berries

Artisan Cheese Presentation

A Selection of Domestic and Imported Cheeses, Fruit Condiments Crackers and Sliced Baguettes

Mediterranean Bar

Grilled Marinated Vegetables, Roasted Red Peppers, Marinated Legumes, Feta Cheese
Assorted Olives, Tzaziki, Baba Ganoush, Hummus with Warm Pitas and Crackers

Pasta Station

Pasta (Your choice of two)

Penne al Amatriciana

Sweet Onion, Pancetta, Spicy Tomato Sauce Topped with Pecorino Romano

Orecchiette

Creamy Fontina Sauce, Grilled Chicken, Peas, Cauliflower, Tarragon, and Carrots

Ricotta Cavatelli

Roasted Butternut Squash, Sautéed Spinach, Caramelized Onion, Goat Cheese

Brown Butter Sage Sauce and Toasted Pumpkin Seeds

Fusilli

Shrimp, Tomatoes, Spinach, Garlic, Caper, White Wine Sauce

Whole Wheat Pasta

Traditional Tomato Basil Sauce and Parmesan Cheese

Dim Sum Station

(based on 5 pieces per person)

Bamboo Steamer Baskets, Chicken Pot Sticker, Mushroom Gyoza, Pork and Shrimp Siu Mai
Vegetable Won Ton and an assortment of Asian Dipping Sauces including: Soy Dipping Sauce
Ponzu Dipping Sauce, Spicy Orange Glaze

Duck Trap Smoked Salmon Display

Minced Shallot, Capers, Crème Fraiche, Diced Cucumber Salad, Horseradish Sauce

Flat Bread Station (Your choice of three)

Tomato, Fresh Mozzarella and Basil

Yukon Potato, Caramelized Onions, Kennett Square Mushrooms, Goat Cheese
Chives and Truffle Oil

Creamy Spinach, Roasted Crimini Mushrooms, Italian Sausage Sun Dried Tomato

Prosciutto, Roasted Apples, Sweet Potatoes, Fontina Cheese, Garlic Oil and Goat Cheese

Philly Cheese Steak with Caramelized Onion and Fontina Cheese

Broccoli, Rosemary Garlic Olive Oil, Ricotta, Wilted Leeks, Tomato, and Fontina Cheese

Antipasto Station

Assorted Imported Italian Meats and Cheeses, Marinated Mushrooms, Roasted Red Peppers
Olives, Marinated Seasonal Vegetables and Legumes, Caprese Salad and Marinated White Anchovies

Reception Enhancements

Priced per person for one hour

All Stations are designed to serve a minimum of 30 guests and are designed to accompany a selection of Hors D' Oeuvres

Pasta Station

Pastas- Fuscilli, Cavatelli, Whole Wheat Penne

Sauces- Basil Pesto, Tomato and Basil and a Creamy Mushroom Sauce

Accompaniments- Shrimp, Chicken, Roasted Portobello Mushrooms, Pancetta

Parmesan Cheese, Herbs, Spinach, Peas, and White Beans, Garlic, Extra Virgin Olive Oil

Martini Salad Station (Your choice of three salads)

Tuna Tartare, Scallop Ceviche, Lobster Salad, Chicken Salad, Shrimp Salad

Served in a Martini Glass atop Micro Greens and garnished with Tobiko Caviar

Risotto Station

Personalize our Traditional Risotto with Roasted Seasonal Squash

Sautéed Mushrooms, Peas, Tomato Pesto, Diced Chicken, Asparagus, Herbed

Mascarpone and Parmesan Cheese

Mashed Potato Station

Yukon Gold and Sweet Potato served in a Martini Glasses

Topped with your guest's choice of Sour Cream, Snipped Chives, Cheddar Cheese

Broccoli, Caramelized Onions, Crispy Prosciutto Bits & Candied Walnuts

Lettuce Wrap Bar

Lettuce Leaves with your guest's choice of the following- Garlic Lemon Shrimp

Grilled Tandoori Chicken, Cumin Spiced Beef, Orange Glazed Pork

Pickled Carrots, Diakon, Bean Sprouts, Rice Noodles, Cucumber and Mint

Japanese Sushi (5 piece per person)

An Assortment of Sushi, Sashimi and Rolls with Traditional Accompaniments

Raw Bar

Market Price

Poached Jumbo Shrimp, Oysters and Clams on the Half Shell, Crab Claws, Traditional Cocktail Sauce, Celery Root Remoulade, Orange and Black Pepper Mignonette

Carvings

Carvings designed to enhance your Reception

Pan Seared Beef Tenderloin

Horseradish Cream, Brioche Rolls

(Serves 20 guests)

Brown Sugar and Bourbon Glazed Ham

Apple Grainy Mustard Sauce, Brioche Rolls

(Serves 40 guests)

Ginger Brined Turkey Breast

Whipped Goat Cheese with Orange and Thyme, Snowflake Rolls

(Serves 20 guests)

Garlic and Rosemary Rubbed Rack of Lamb

Herbed Greek Yogurt Sauce

(Serves 25 guests)

Roasted Steamship of Beef

Rosemary Dijon Sauce, Crusty French Rolls

(Serves 150 guests)

Whole Roasted Pork Loin

Brandied Peach BBQ Sauce, Snowflake Rolls

(Serves 25 guests)

Fennel Spiced Roasted Leg of Lamb

Minted Tomato Salsa, Brioche Rolls

(Serves 20 guests)

Roasted Top Round

Cumin Aioli with Lime and Cilantro, Crusty Rolls

(Serves 50 guests)

Black Pepper Crusted Prime Rib

Marinated Mushroom Ragu with Garlic and Marjoram

(Serves 40 guests)

Beverage Service

Hosted Bar

Premium Brand Liquors

Skyy Vodka, Tanqueray Gin, Cutty Sark, Jim Beam Bourbon, Bacardi Superior Rum, Canadian Club Whiskey, Jose Cuervo Gold Tequila

Deluxe Brand Liquors

Stolichnaya, Tanqueray 10 Gin, Johnny Walker Red, Makers Mark Bourbon
Bacardi Superior Rum, Crown Royal Whiskey, Sauza Hornitos Tequila

Premium Brands

Deluxe Brands

Imported and Premium Beer

Domestic Beer

Selected Chardonnay, Merlot and Cabernet Wines

Bottled Waters and Juices

Soft Drinks

Open Bar

Premium Brands

Deluxe Brands

These menus are subject to change

Cash Bar

Premium Brands

Deluxe Brands

Imported and Premium Beer

Domestic Beer

Selected Chardonnay and Cabernet Wines

Bottled Waters and Juices

Soft Drinks

Cordial List

Frangelico

Kahlua

Baileys

Grand Marnier

Courvoisier VSOP

Remy Martin VSOP

Harvey's Bristol Crème

DiSaronno Amaretto

Romana Sambuca

Cockburn Port Wine

Fonesca Port Wine

Wine List

Chardonnay

Canyon Road, California
Parducci Chardonnay
Sonoma Cutrer, Russian River Ranches, California
Kendall Jackson Vintner's Reserve, California

White Wines of Interest

Riesling, Chateau Saint Michelle, California
Louis Jadot, Pouilly Fuissé, Burgundy, France
Sauvignon Blanc, Canyon Road, California
Parducci Sauvignon Blanc
Pinot Grigio, Sycamore Lane, California
Pinot Grigio, Jacob's Creek, Australia
White Zinfandel, Canyon Road, California

Champagne/Sparkling Wine

Frexeinet, Blanc de Blancs, California
Segura, Viudas ARIA Brut
Mumm, Cordon Rouge, Brut

Cabernet Sauvignon

Canyon Road, California
Robert Mondavi, Napa Valley, California
Parducci Cabernet

Merlot

Canyon Road, California
Robert Mondavi, Napa Valley, California
Parducci Merlot

Red Wines of Interest

Parducci Pinot Noir
Dancing Bull, Zinfandel, California
Little Boomey, Shiraz, California
Fetzer Valley Oaks, Shiraz, California

CATERING INFORMATION

The Hilton Inn at Penn Catering/Convention Service team looks forward to helping you create a memorable event. From menu selections to table décor, our staff will provide flawless coordination and execution of your event based on your specific needs. Each event is unique, and the attach menu selections are only suggestions. Our outstanding culinary team and catering/convention managers can happily customize a menu to meet your specific needs.

WEDDING ARRANGEMENTS

The Catering Department can provide complete assistance for planning every detail from photographers and wedding cake to entertainment and floral design.

LINENS

Our Catering Staff will be happy to help you choose the appropriate linens from our own inventory, or special orders can easily be accommodated through your Catering/Convention Service Manager at an additional charge.

DECORATIONS

Our presentations provide arts & crafts accents to enhance any buffet or reception. Fresh floral arrangements, special decorations and theme parties may be arranged through our department at an additional charge.

ENTERTAINMENT

We will be happy to provide references for your musical or other entertainment needs.

AUDIO-VISUAL SERVICES

Complete in-house audio visual equipment and services are provided through your Catering /Event Manager.

BUSINESS CENTER

An automated Business Center providing copying, faxing, internet access, printing and computer workstation services is available twenty four hours. All services require personal credit card.

SERVICE CHARGE AND SALES TAX

A service charge of 20% and state sales tax of 7% will be added to all food. Beverage tax is 10%. The 20% service charge is subject to 7% sales tax (according to Pennsylvania State Law Regulations). There is a 25 guest minimum for all buffets.

DEPOSIT REQUIREMENTS

A deposit will be required to make your reservation confirmed and definite. In addition to the standard deposit, a non-refundable deposit of 50% of the estimated total cost will be due prior to the function, with the balance due one week prior, by cashiers check or money order. Should you have any questions on payment procedures, please do not hesitate to ask.

PAYMENT

Prices are subject to change; with guaranteed pricing six months prior to function date. Full pre-payment is due as contracted unless credit has been approved to the satisfaction of the Hotel. If credit is approved, all accounts are due and payable upon receipt of invoice. In the event such payment is not made within 30 days after receipt of the original invoice, the Hotel may impose a late payment charge. Please contact us immediately if you have any questions regarding this procedure. In the event a cancellation occurs, a cancellation charge will be invoiced. The cancellation schedule will be outlined in the catering sales agreement or group sales agreement you will be asked to sign.

LABOR CHARGES

Carver and Station Attendants are available. A uniformed Sushi Chef is available.

FOOD AND BEVERAGE

Buffets require a minimum of 25 persons

A surcharge will apply to Groups of less than 25 but at least or greater than 15

A service charge and applicable sales tax on food and beverage will be added.

Menus are subject to change

Due to Health Regulations, Liquor Ordinance and Liability Insurance, it is required that all food and beverage be purchased through the Hilton Inn At Penn. No Food or Beverage with the exception of kosher events will be permitted to be brought from the outside into the Hotel by the Patron or any of the guests or invitees. Hosted Bars require one bartender per 75 guests.

LIGHTING AND ELECTRICAL

Electrical power may be obtained through our Catering Department. Charges will be based on labor involved and actual power drawn.

GUARANTEES

Your attendance must be specified at least 3 business days (72 hours) in advance. This will be considered a guarantee not subject to reduction and charges will be made accordingly. The Hotel will set up and prepare for 5% above the guaranteed number.

STORAGE

Storage arrangements for exhibit materials must be made with any off-property exhibit company for delivery on "Move-out-Day" and removal on "Move-out-Day". Small packages will be accepted (1) Week prior to the meeting date. Please make arrangement for box movement in advance with our Catering/Event Manager. All large boxes and crates need to be unpacked and repacked by a group representative. All out going boxes must have return shipping labels.

The following information must be included on all packages to ensure proper delivery:

1. Conference Name
2. Attention: Catering / Events Services Manager
3. Clients Name
4. Date of Function

FUNCTION ROOMS

If attendance increases or decreases, we reserve the right to move the function; with notification, to a room suitable for the new attendance figure.

SECURITY

The hotel will not assume responsibility for damage or loss of any merchandise or articles left in the Hotel prior to, during or following the function. Arrangements for security should be made prior to the planned event through your Catering/Convention Service Manager.

PARKING

The Daily Valet Parking rate is \$20.00 per car. Should you wish to host the parking for your guest please inform your Catering or Event Manager and they would be happy to make arrangements for you.

COATROOM

Our coatroom is a self service amenity. Should you prefer an attendant to assist your guests please contact your Catering Manager for pricing.

MERCHANDISE or ARTICLES

The Hilton Inn at Penn shall not be responsible for damages or loss of any merchandise or articles brought into the hotel or any items left unattended.