



WEDDING PACKAGES

All AC Hotel Worcester wedding packages to include the following:

- Champagne Toast
- Three Course Plated Gourmet Dinner or Buffet Dinner
- Freshly Brewed Coffee, Decaffeinated Coffee & Teas
- Your Wedding Cake, Sliced & Served with a Chocolate Dipped Strawberry
- Floor Length Linens and Napkins in White, Charcoal Grey or Black
- Parquet Wood Dance Floor
- Votive Candles & Table Numbers
- Silver Chiavari Chairs (up to 240 included)
- Hospitality Room for the Wedding Party
- Discounted Room Blocks Available for Your Guests
- Complimentary Overnight Accommodations on the Night of the Wedding for the Wedding Couple

CLASSIC PACKAGE

Seasonal Garden Vegetable
Crudit , Herb Dip and Hummus

Domestic & International
Cheeses, Rustic Breads &
Crackers

Choice of Three Butler Passed
Hors d'oeuvres

Three Course Plated Meal to
Include: a Starter & Two Entr e
Options
Or
Buffet Dinner

ELEGANT PACKAGE

Select Two Reception Stations

Choice of Five Butler Passed
Hors d'oeuvres

One Hour Hosted Bar During
the Cocktail Reception, Featuring
AC Bar Brands

Three Course Plated Meal to
Include: a Starter & Two Entr e
Options
Or
Buffet Dinner

LUXURY PACKAGE

Select Two Reception Stations

Choice of Five Butler Passed
Hors d'oeuvres

House Wine Service with Dinner

Three Hour Hosted Bar in
Addition to the Cocktail Reception,
Featuring AC Bar Brands

Three Course Plated Meal to
Include: a Starter & Two Entr e
Options
Or
Buffet Dinner

All Menu Prices are Exclusive of a 15% Service Charge, 7% Taxable Administrative Fee & 7% Tax

HOR D'OEUVRES

Select Three for the Classic Package & Five for the Elegant Package and Luxury Package

CHILLED HORS D'OEUVRES

Heirloom Cherry Tomato & Fresh Mozzarella Skewer, Basil Pesto, Balsamic Glaze
Sliced Tenderloin Crostini, Boursin Cheese, Microgreens
Brie, Apple & Pecan Toast Point
Smoked Salmon, Boursin, Rye Crisp, Caper
Petite Avocado Toast, Micro Green & Radish Salad

HOT HORS D'OEUVRES

Crispy Chicken Satay, Cilantro-Lime Yogurt Sauce
Braised Short Rib and Manchego Empanada, Avocado Aioli
Vegetable Spring Rolls, Sweet Chili Sauce
Chicken & Lemongrass Dumpling, Maple Soy Sauce
Beef Slider, Aged Cheddar, Garlic Aioli
Teriyaki Glazed Bacon Wrapped Scallops
Shrimp Tempura, Sweet Chili Sauce
Parmesan Arancini, Pomodoro Sauce
Buffalo Chicken Tartlet, Ranch Dressing
Andouille Stuffed Mushrooms
Mini Beef Wellington
Coconut Shrimp, Orange Marmalade
Raspberry, Toasted Almonds & Brie in Phyllo

HOR D'OEUVRES ENHANCEMENTS

Upgrade to one of the following hors d'oeuvres for an additional price of \$2.00 per person, or add an hors d'oeuvre to your cocktail hour for the price listed below. A minimum of 50 pieces per hors d'oeuvre is required.

HOR D'OEUVRE ENHANCEMENTS

Blackened Tuna Wonton, Wasabi Drizzle, Grilled Pineapple Salsa | \$6
Classic Shrimp Cocktail | \$6
New England Crab Cake, Lemon Aioli | \$6
Lobster Salad Crostini | Market Price (upgraded price not applicable)

RECEPTION STATIONS

Select Two for the Elegant Package and Luxury Package

FARMSTEAD ARTISAN CHEESE

Domestic & International Cheeses, Fig Jam, Candied Pecans, Rustic Breads & Crackers

MEDITERRANEAN STATION

Falafel, Hummus, Tabbouleh, Stuffed Grape Leaves, Spiced Herb Olives, Pita Crisps

CHARCUTERIE DISPLAY

Cured and Smoked Meats, Cornichons, Grilled Vegetables, Rustic Breads & Crackers

GRILLED VEGETABLE DISPLAY

Grilled Zucchini & Summer Squash, Roasted Red Peppers, Asparagus, Herb Dipping Sauce

TAPAS & BRUSCHETTA STATION

Grilled Garlic Rubbed Crostini

Tomato and Basil Salad, Fig Jam, Whipped Goat Cheese, Garlic and White Bean Puree, Olive Tapenade

RECEPTION ENHANCEMENTS

Replace one of the reception stations and upgrade to one of the following for an additional \$8.00 per person

MAC & CHEESE STATION

Select Two

4-Cheese

Broccoli & Cheddar

Mac & Cheese with Smoked Ham

Lobster Mac & Cheese – MP Upgrade

UNION SLIDER STATION

Select Two

Pulled Chicken, Jicama Slaw, BBQ Sauce

Grilled Beef, Bacon Jam, Crispy Onions

Petite Crab Cake, Herb Focaccia, Remoulade, Lemon Scented Greens

Crispy Chicken, Pickles, AC BBQ Sauce

Pulled Pork, Seasonal Slaw

All Served with Crisp Tots, Boom Boom Aioli

DINNER BUFFET

Pricing is based on the package selected: Classic / Elegant / Luxury
\$90 / \$122 / \$156

All Buffet Dinners Include Artisanal Rolls & Whipped Vermont Butter, Chef's Selection of Seasonal Starch & Vegetables, and Freshly Brewed Coffee & Teas

Salad | *Select Two*

Baby Greens with English Cucumbers, Baby Tomatoes, Shaved Rainbow Carrots, Red Pearl Onions, Champagne Vinaigrette

Arugula and Baby Greens, Creamy Goat Cheese, Sun Dried Cranberries, Candied Pecans, Lemon Vinaigrette

Torn Hearts of Romaine, Shaved Parmesan, Garlic & Herb Croutons, Caesar Dressing

Bibb, Frisee & Red Oak, Baby Tomatoes, Candied Walnuts, Maple Vinaigrette

Soup | *Select One*

Chicken & Corn Chowder

Broccoli Cheddar

Fire Roasted Tomato Bisque

New England Clam Chowder

Roasted Butternut Squash Bisque, Cinnamon Dusted Croutons

Entrées | *Select Two*

Braised Beef Short Ribs, Red Wine Reduction

Pecan Crusted Salmon, Fig Compound Butter

Grilled Chicken, Boursin Spinach Cream

Butter Crumb Baked Haddock

Pan Seared Crab Cake, Roasted Corn Salsa

Grilled Sirloin, Sundried Cherry Demi

Apple Walnut Stuffed Chicken, Cranberry Demi

Butternut Squash Ravioli, Sage Brown Butter Sauce

Herb Roasted Pork Loin, Apple Chutney

Vegetable Stack, Mozzarella, Balsamic Drizzle

Chef's Selection of Seasonal Starch and Vegetables | Included

Upgrade an entrée to one of the following:

Grilled Beef Tenderloin, Red Wine Reduction - \$7 Per Person

Seared Diver Scallops. Lobster Truffle Cream Sauce - \$8 Per Person

PLATED DINNER

All 3-Course Meals Include Artisanal Rolls & Whipped Vermont Butter, Chef's Selection of Seasonal Starch & Vegetables, Freshly Brewed Coffee & Teas

STARTERS

Select one for the Classic Package, Elegant Package or Luxury Package

Salads

Arugula and Baby Greens, Creamy Goat Cheese, Sun Dried Cranberries, Candied Pecans, Lemon Vinaigrette
Baby Greens with English Cucumbers, Baby Tomatoes, Shaved Rainbow Carrots, Red Pearl Onions, Champagne Vinaigrette
Classic Caesar Salad, Crisp Croutons, Shaved Parmesan Cheese, Caesar Dressing
Bibb Lettuce, Frisée & Red Oak, Sundried Cranberries, Candied Walnuts, Maple Vinaigrette
Grilled Romaine, Goat Cheese, Figs, Balsamic Reduction, EVOO

Soups

Roasted Butternut Squash Bisque, Cinnamon Dusted Croutons
New England Clam Chowder
Fire Roasted Tomato Bisque

ENTREES

*Pricing is based on the package selected: Classic / Elegant / Luxury
Choice of two entrées, plus a vegetarian entrée may be offered to your guests.*

Poultry

Statler Chicken, Pomegranate Reduction
\$76 / \$108 / \$142
Panzanella Stuffed Chicken, Balsamic Reduction
\$76 / \$108 / \$142
Garlic & Herb Scented Statler Chicken, Boursin & Spinach Cream
\$76 / \$108 / \$142

Meat

Braised Beef Short Ribs, Red Wine Reduction
\$92 / \$124 / \$158
Grilled New York Sirloin, Black Garlic Butter
\$90 / \$122 / \$156
Filet Mignon, Onion Jam, Merlot Demi
\$98 / \$130 / \$164
Grilled Beef Tenderloin, Red Wine Jus
\$98 / \$130 / \$164

Seafood

Oven Roasted Cod, Smoked Tomato Fondue
\$80 / \$112 / \$146
Pan Seared Salmon, Citrus Buerre Blanc
\$82 / \$114 / \$148
Macadamia Nut Crusted Halibut, Chardonnay Cream Sauce
\$94 / \$126 / \$160
Pan Seared Diver Scallops, Lobster Truffle Cream
\$100 / \$132 / \$166

Duet

Petit Filet Mignon, Rioja Demi, Baked Stuffed Shrimp
\$110 / \$142 / \$176
Petit Filet Mignon, Cabernet Jus, Butter Poached Maine Lobster Tail
MP

Vegetarian*

Grilled Vegetable Paella, Romesco Sauce, Fried Spiced Chickpeas, Roasted Garlic Confit, Pea Shoot Salad
Butternut Squash Ravioli, Sage Brown Butter
Risotto Stuffed Grilled Portobello, Braised Spinach
Grilled Vegetable Stack, Mozzarella, Balsamic Drizzle

**Vegetarian meals will be charged at the lowest entrée price selected for your wedding*

ENHANCEMENTS

CHILLED SEAFOOD DISPLAY | MARKET PRICE

Atlantic Oysters on the ½ Shell, Poached Jumbo Gulf Shrimp, Chilled Crab Claws
Seasonal Mignonette, Bloody Mary Cocktail Sauce, Horseradish, Tabasco
Lemons to Squeeze

CHEF ATTENDED CARVING STATION

\$100 attendant fee per 50 guests

Herb Crusted Sirloin | \$25 Per Person

Red Wine Jus, Horseradish Cream, Assorted Rolls

Truffle Rubbed Turkey Breast | \$18 Per Person

Natural Jus, Cranberry Orange Relish, Assorted Rolls

Pecan Crusted Salmon | \$25 Per Person

Fig Butter, Assorted Rolls

DESSERT ENHANCEMENTS

Dessert Table | \$16 Per Person

Display of Assorted Petite Desserts to include Cheesecakes, Cannoli's, Petit Fours, Fruit Tarts & More!

Ice Cream Sundae Bar | \$14 Per Person

Chocolate & Vanilla Ice Cream with Assorted Toppings to Include, Strawberry Sauce,
Chocolate Sauce, Oreo Cookie Crumbles, M&M's, Gummy Bears, Multi-Colored Sprinkles,
Maraschino Cherries, Fresh Whipped Cream

Candy Shop | \$14 Per Person

Classic Candy Collection
Gummies, Chocolates, Jelly Beans & Other Treats
Individual Bags, Glass Jars

LATE NIGHT BITES

Four Cheese Pizza | \$22.00 Each

Pepperoni Pizza | \$22.00 Each

Roasted Vegetable Pizza | \$24.00 Each

Buffalo Chicken Pizza | \$26.00 Each

Meat Lovers Pizza | \$26.00 Each

Chicken Fingers with Honey Mustard & BBQ Sauces | \$175.00 per 50 pieces

Pulled Chicken, Jicama Slaw, Sam Adams BBQ | \$5.00 per piece

Grilled Beef Slider, Bacon Jam, Crispy Onions | \$5.00 per piece

Petite Crab Cake, Herb Focaccia, Remoulade, Lemon Scented Greens | \$7.00 per piece

Crispy Chicken, Pickles, AC BBQ Sauce | \$5.00 per piece

Pulled Pork Slider, Seasonal Slaw | \$5.00 per piece

BREAKFAST

TATNUCK SQUARE BREAKFAST BUFFET | \$26 Per Person

Fresh Sliced Seasonal Fruit
Assorted Greek Yogurts with Granola
Assorted Fresh Pastries & Muffins
Fresh Scrambled Eggs
Applewood Smoked Bacon and Country Breakfast Sausage
Roasted Breakfast Potatoes
Fresh Assorted Juices
Freshly Brewed New England Coffee & Tazo Teas

POST WEDDING BRUNCH | \$45 per Person

Assorted Breakfast Pastries
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon and Country Breakfast Sausage
Roasted Breakfast Potatoes
Fresh Sliced Seasonal Fruits

Select One Salad:

Tomato and Mozzarella Salad, Basil, Balsamic Reduction, Extra Virgin Olive Oil
Traditional Caesar Salad, Garlic Croutons, Hearts of Romaine, Caesar Dressing, Shaved Parmesan
Mixed Garden Greens, Fresh Vegetables, Balsamic Vinaigrette

Select One Entree:

Skillet Roasted Chicken, Herb Scented Natural Jus
Grilled Chicken, Boursin & Spinach Cream Sauce
Pan Roasted Atlantic Salmon, Citrus Buerre Blanc
New England Cod, Smoked Tomato Fondue
Roasted Sirloin, Red Wine Demi
Butternut Squash Ravioli, Brown Butter Mascarpone

Chef's Selection of Potatoes or Rice and Seasonal Vegetables
Hearth Baked Rolls
Display of Assorted Petite Desserts

BREAKFAST ENHANCEMENTS

All enhancements priced per person

Breakfast Sandwich – Farm Fresh Eggs, Shaved Country Ham, Vermont Cheddar, English Muffin | \$7

Steel-cut Oatmeal – Brown Sugar, Sun Dried Fruits, Toasted Almonds | \$7

Smoked Salmon & Bagels – Traditional Accompaniments, Whipped Cream Cheese | \$10

New England Benedict – House-made Crab Cake, Blood Orange Hollandaise | \$11

Classic Benedict – Thick Hand Carved Canadian Bacon, English Muffin, Hollandaise | \$8

Signature Frittata – Fingerlings, Spinach, Feta & Heirloom Tomatoes | \$8

Belgian Waffles – New England Maple Syrup, Berry Compote, Whipped Cream | \$8

Cinnamon French Toast – New England Maple Syrup, Maine Blueberry Compote | \$7

Chef Attended Omelet Station* – Farm Fresh Cage Free Eggs, Egg Whites, Egg Beaters, Applewood Smoked Bacon, Honey Ham, Country Sausage, Baby Spinach, Vine Ripe Tomato, Bell Pepper, Red Onion, Mushrooms, Cheeses, Salsa Fresca | \$12

*A \$100 attendant fee is required, per 50 guests

BEVERAGE PACKAGES

One-hour AC Hosted Bar is included with the Elegant Package
Four-hour AC Hosted Bar is included with the Luxury Package
The first hour pricing listed below is only for the Classic Package
All Package pricing is based on a per person charge

AC Hosted Bar Featuring Beer, Wine, Mixed Drinks & Non-Alcoholic Beverages

1 Hour	\$22
2 Hours	\$35
3 Hours	\$45
4 Hours	\$55
5 Hours	\$65

Premium Hosted Bar Featuring Beer, Wine, Mixed Drinks & Non-Alcoholic Beverages

1 Hour	\$32
2 Hours	\$46
3 Hours	\$58
4 Hours	\$68
5 Hours	\$78

Hosted Bar Featuring Beer, Wine & Non-Alcoholic Beverages

1 Hour	\$16
2 Hours	\$25
3 Hours	\$34
4 Hours	\$42
5 Hours	\$50

HOSTED BAR ON CONSUMPTION

Mixed Drink - \$9.50
Premium Mixed Drink - \$12.50
Martini - \$12.50
Premium Martini - \$15.50
Wine - \$8.50
Domestic Beer - \$6.50
Imported Beer - \$7.50
Assorted Soft Drink - \$3.50

AC CASH BAR

Mixed Drink - \$10
Premium Mixed Drink - \$13.50
Martini - \$13.50
Premium Martini - \$16.50
Wine - \$9
Domestic Beer - \$7
Imported Beer - \$8
Assorted Soft Drink - \$4.00

AC BAR BRANDS

Tito's Vodka
Bacardi Superior Rum
Sailor Jerry Spiced Rum
Tanqueray Gin
Jim Beam Bourbon
Jack Daniels Tennessee Whiskey
El Jimador Tequila

PREMIUM BAR BRANDS

Ketel One Vodka
Bacardi Superior Rum
Sailor Jerry Spiced Rum
Bombay Sapphire Gin
Johnnie Walker Black Label Scotch
Maker's Mark Whiskey
Bulleit Bourbon
Teremana Tequila

All Hosted Bar Prices are exclusive of a 15% Service Charge, 7% Taxable Administrative Fee & 7% Tax

All Cash Bar Prices are inclusive of 7% Tax

One bartender at \$100 is required for every 75 guests.

Please note that shots are not served from any bars at the AC Hotel Worcester

All brands and pricing are subject to change

BOOKING YOUR WEDDING

To secure a wedding date at the AC Hotel Worcester a signed contract, valid credit card submission and a non-refundable/non-transferable payment is required.

PARKING

Parking for the AC Hotel Worcester is conveniently in the Worcester Common Parking Garage, located underneath the hotel. Discounted hosted rates are available.

MINIMUM REVENUE REQUIREMENTS

A total beverage & food revenue minimum will apply to your event. This minimum is determined based upon date and specific event space. Beverage & food minimums do not include service charges, administrative fees, taxes or cash bar revenue.

PAYMENT PROCEDURES

A \$2,500.00 non-refundable deposit and credit card on file is required at time of booking to secure your event space on a definite basis. Additional future deposits will be requested in accordance with the deposit schedule indicated on your sales agreement. Acceptable methods of payment for your final balance are credit card, cashier's check, certified check or cash. A credit card is required to remain on file for any/all additional charges that may incur during the event such as additional guests, bar tabs, etc. A personal check is not accepted for the final payment.

GRATUITIES, FEES & TAXES

A customary 15% Service Charge, 7% Taxable Administrative Fee, and 7% Massachusetts State Sales Tax will be added to Food & Beverage prices. The Administrative Fee, or any portion thereof, does not represent a tip, gratuity, or service charge for wait staff employees, service bartenders, or other service employees engaged in the event. Bartender and/or Chef Fees do not represent a tip, gratuity, or service charge for wait staff employees, service bartenders, or other service employees engaged in the event.

CEREMONY FEE

If you opt to have your ceremony onsite, an \$800.00 ceremony fee will apply, exclusive of tax & service fees. Banquet chairs set theatre style are included in this price, along with any requested tables and house linens.

TENT RENTAL

If you wish to utilize the Seasonal Outdoor Pavilion Tent for the ceremony, cocktail hour or dinner & dancing, a \$1,200.00 rental fee will apply.

BANQUET MENUS

To ensure the safety of all our guests, and to comply with local health regulations, neither patrons, nor their guests, shall be allowed to bring food or beverage into the hotel. We are at your service to custom design a menu and to accommodate your special requests, which will ensure the success of your event. The final details of your event are to be submitted to your event manager at least three (3) weeks prior to your event so that our entire staff may prepare to accommodate your needs.

CHILDREN'S MEALS / YOUTH MEALS

Children's Meals are \$25.00 each for guests ages 14 & under

VENDOR MEALS

Vendor Meals are \$35 each and includes Chef's choice of a hot plated meal along with bottled water.

PRICING

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed banquet event order or contract.

SPECIAL MENU REQUESTS

Enhancements & Customization Available upon Request, please speak with our Sales & Events Team regarding options and pricing.

GUEST COUNT GUARANTEES

To best serve you and your guests, a final confirmation of attendance ("guarantee") is required by 12:00 Noon Five business days, prior to your event. This count may not be reduced within this time period; however, we will be prepared to serve more than the final guarantee, upon request. If no guarantee is received, the hotel will charge for the expected number of guests, as indicated on the banquet event order.

BEVERAGE SERVICE

All beverage functions are arranged through our Sales & Events department. We have a complete selection of beverages to complement your functions. As a Licensee, the Hotel is responsible to abide by regulations enforced by the Massachusetts Beverage Commission. Therefore, it is the Hotel's policy that liquor and/or wine cannot be brought into the Hotel from outside sources. If alcoholic beverages are to be served on Hotel premises (or elsewhere under the Hotel's Alcoholic Beverage License), the Hotel will require that the beverages be dispensed by the Hotel servers and bartenders. The Hotel's Alcoholic Beverage License requires the Hotel to: (1) Request proper identification (photo ID) from any person of questionable age, and refuse alcoholic beverage service if the person is either underage, or if identification cannot be produced; and (2) Refuse to serve alcohol to anyone who, in the Hotel's judgment, appears intoxicated.

BAR/BARTENDERS

One bartender at \$100 is required for every 75 guests. If you would like additional bar/bartenders they are \$100 each.

FUNCTION ROOMS

Much of the success of your event depends on the atmosphere of your surroundings at the Hotel. We understand this importance, and we will work with you to achieve the overall experience you desire. We offer multiple function rooms to accommodate a wide range of events. The attendance you anticipate, and the set-up your event requires, are the primary factors in your event's room assignment. Revisions in these requirements may necessitate a change to a more suitable room. Likewise, our Schedule of Fees is based on your group's program. Revisions in factors, such as group counts, times, dates, meal functions, or set-up may necessitate a revision of such Fees.

ROOM BLOCK

The Hotel is pleased to offer reduced room rates to your wedding guests based on availability. Guestroom rates do not include taxes or breakfast. Hotel Check-in Time is 3:00PM and Hotel Check Out time is 12:00PM

WELCOME AMENITIES

Should you choose to provide your overnight guests non personalized welcome amenities, they will be handed out as your guests check in at no charge. (Alcohol is prohibited from "welcome bags" unless provided by the hotel.) Requesting items delivered to guest room pre or post check in will incur a charge of \$3 per amenity to be routed to your master.

SPECIAL SERVICES

The AC Hotel Worcester will gladly recommend photographers, entertainment and décor to enhance your event. Please consult with us, as all signs, displays, and/or decorations, and their set-up, are subject to prior approval of the Hotel in accordance with Local Fire Codes, and to prevent damage to the Hotel. No fog machines, glitter or confetti is allowed in the event spaces. Signs may not be displayed in the Lobby of the Hotel under any circumstances. Exterior directional signage will also not be permitted.

REHEARSAL DINNER

The AC Hotel Worcester would be thrilled to host your rehearsal dinner as well as your full wedding festivities. Please inquire about our banquet menus for more information.

VENDORS

All personnel/vendors contracted by the client are required to follow policies and guidelines set forth at this location. This may require such vendors to provide hotel an indemnification agreement and proof of adequate insurance. See your Event Manager for details.