



## EVENT MENU

# WELCOME TO AC HOTELS

A new way to meet where the hotel is your canvas.

AC Hotel Worcester is proud to present our **2024** Event Menu. Our talented event team is ready to serve you modern and localized food and beverages that cater to the progressive tastes of our guests. We will ensure a beautiful and seamless experience that will help you feel more creative, effective and inspired.

Keys to Success:

- Modern design offering stylish, yet efficient spaces
- Attentive service
- Free Wi-Fi in meeting space and sleeping rooms
- Modern and localized menu
- AC Kitchen
- AC Lounge<sup>SM</sup>





# BREAKFAST

# BREAKFAST | BUFFET

- Based on 60 minutes of service
- Breakfast buffets require a minimum of 20 guests; an additional \$7 per person will be added for groups of 19 or less.

## AC Signature Continental

- Hard-Boiled Eggs *gf*
- All-Butter Croissants, Breakfast Pastries & Breakfast Breads *veg*
- Sweet Butter and Jams
- Fresh Fruit & Berries *v, gf*
- Chobani Greek Yogurts *veg, gf*
- Granola, Dried Fruit & Nuts *veg*
- Fresh Juices
- Coffee & Tea

**\$22/Person**

## AC Kitchen

- Chorizo Scrambled Eggs with Manchego *gf*
- Applewood Smoked Bacon *gf*
- Fresh-Fried Churros & Nutella Dip *veg*
- Oatmeal with Brown Sugar & Dried Fruit *veg*
- All-Butter Croissants, Breakfast Pastries & Breakfast Breads *veg*
- Sweet Butter and Jams
- Fresh Fruit & Berries *v, gf*
- Fresh Juices
- Coffee & Tea

**\$26/Person**

## Tatnuck Square Breakfast

- Scrambled Eggs with Cheddar *gf*
- Applewood Smoked Bacon *gf*
- Link Sausage *gf*
- AC Breakfast Potatoes *veg*
- All-Butter Croissants, Breakfast Pastries & Muffins *veg*
- Sweet Butter and Jams
- Fresh Fruit & Berries *v, gf*
- Fresh Juices
- Coffee & Tea

**\$28/Person**



## BREAKFAST | PLATED

- *Choice of One (1) Entrée*

### AC Traditional

- Scrambled Eggs with Cheddar Cheese *gf*
- AC Breakfast Potatoes *veg*
- Applewood Smoked Bacon or Link Sausage *gf*
- Fresh Berries *v, gf*

\$24/Person

### Roasted Vegetable Frittata

- Applewood Smoked Bacon or Link Sausage *gf*
- Fresh Berries *v, gf*

\$22/Person

### Coconut Acai Bowl

- Chia Seed Pudding, Sliced Banana, Fresh Berries, Toasted Coconut, Granola, and Vanilla Yogurt  
*veg / v without granola*

\$22/Person

## BREAKFAST | GRAB & GO

- *Served with Coffee to Go*

### Signature Egg Wrap

Scrambled Eggs with Cheddar Cheese and choice of Bacon, Sausage, or Ham on an English Muffin

\$11/Each

### Veggie Wrap

Scrambled Eggs, Grilled Vegetables, & Goat Cheese *veg*

\$10/Each

### Steak Wrap

Scrambled Eggs, Shaved Steak, Grilled Peppers & Onions, Cheese.

\$11/Each



# BRUNCH | FRONT STREET BUFFET

- Based on 60 minutes of service
- Brunch buffets require a minimum of 30 guests; an additional \$7 per person will be added for groups of 29 or less.

## Front Street Brunch Buffet

- Scrambled Eggs with Cheddar Cheese
- AC Breakfast Potatoes *veg*
- Applewood Smoked Bacon *gf*
- Link Sausage *gf*
- Breakfast Pastries *veg*
- Sliced Fruit & Berries
  
- Fresh Baked Rolls & Butter
  
- Selection of (1) Salad
- Selection of (1) Entrée
  
- Chef's Selection of Seasonal Vegetable
- Chef's Selection of Starch
  
- Assorted Petit Desserts
  
- Fresh Juices
- Coffee & Tea

\$55/Person

## Select One (1) Salad

- Tomato & Mozzarella Salad, Basil, Balsamic Reduction, EVOO
- Caesar Salad, Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Classic Caesar Dressing
- Mixed Garden Greens with Sliced Cucumber, Baby Tomatoes, Red Onion, Balsamic Vinaigrette
- Seasonal Melon Salad, Crispy Proscuitto, Goat Cheese, Lemon Vinaigrette

## Select One (1) Entree

- Skillet Roasted Chicken, Natural Jus
- Grilled Chicken, Boursin & Spinach Cream Sauce
- Roasted Sirloin, Red Wine Demi
- Pan Roasted Atlantic Salmon, Citrus Buerre Blanc
- New England Cod, Smoked Tomato Fondue
- Seasonal Ravioli *veg*





# BREAKFAST | ENHANCEMENTS

## Steel-Cut Oatmeal

Served with Raisins, Slivered Almonds,  
Banana Chips, Strawberries and Brown  
Sugar *veg*

\$7/Person

## Cinnamon French Toast

Maine Blueberry Compote, Maple Syrup *veg*  
\$8/Person

## Belgian Waffles

Berry Compote, Maple Syrup, Whipped  
Cream *veg*

\$8/Person

## Bagels & Smoked Salmon

Thinly Sliced Red Onion, Whipped Cream  
Cheese, Capers

\$11/Person

## Assorted Mini Quiche

\$5/Person

## Applewood Smoked Bacon *gf* or Link Sausage *gf*

\$6/Person

## AC Breakfast Potatoes *gf*

\$4/Person

## Sliced Fruit & Berries *v, gf*

\$8/Person

## Whole Fresh Fruit *v, gf*

\$4/Person

## Chia Pudding

Served with Raisins, Slivered Almonds, and  
Brown Sugar *gf*

\$7/Person

## AC Signature Croissants *veg*

\$48/Dozen

## Mini Pastries *veg*

\$36/Dozen

## Muffins, Scones or Bagels *veg*

Served with Sweet Butter and Jams  
\$48/Dozen

## Protein Bars

\$7/Each





# COFFEE BREAKS



# COFFEE BREAKS | COMPOSED

## Hydration Station

All Day Beverage Station to Include:

- Pepsi Soft Drinks
- Polar Seltzer Waters.
- Bottled Still Water.
- Coffee & Tea

• \$22/Person

## Build Your Own Parfait *veg, gf*

- Low-fat Greek yogurt
- Housemade Granola
- Dried Fruit
- Berries
- Honey

• \$9/Person

## Forge Your Own Trail Mix *veg, gf*

- Housemade Granola
- Dried Fruit
- Mixed Nuts
- Toasted Coconut Shreds
- M&Ms Chocolate Candies

• \$8/Person

## Charcuterie Cups

- Assorted Meats & Cheese
- Marcona Almonds
- Chocolate Covered Pretzels
- Mixed Berries
- Fresh Herbs

• \$14/Person

## Carnival Break

- Housemade Chips
- Carnival Popcorn
- Soft Pretzels with Beer Cheese
- Corn Dogs
- Churros & Nutella Dip

• \$18/Person

## AC Marketplace

- AC Market Snack Boxes
- Local Chips
- Bark Thins
- Cookies
- Whole Fruit
- Polar Seltzers

• \$18/Person

## Candy Shoppe

- Novelty & Classic Candy Bars and Snacks

• \$16/Person

## Protein Boxes

- Aged White Cheddar & Crackers
- Almonds
- Whole Fruit
- Choice of Hard-Boiled Eggs or Pretzels & Hummus

• \$16/Person

- *Based on 60 minutes of service unless specifically noted otherwise*
- *Composed breaks require a minimum of 20 guests; an additional \$5 per person will be added for groups of 19 or less.*



# COFFEE BREAKS | BOOSTERS

## INDIVIDUAL SNACKS

### Personal Yogurt

Traditional Greek & Dairy-Free Yogurts  
\$5/Each

### Assorted Candy Bars

\$4/Each

### Protein Bars

\$7/Each

### Whole Fresh Fruit *v, gf*

\$4/Person

### Mixed Nuts

\$8/Each

### Chips, Pretzels, &/or Popcorn *veg*

\$6/Each

## SNACK DISPLAYS

### Sliced Fruit & Berries *v, gf*

\$8/Person

### Assorted Chia Pudding

Berry, Coconut, Mango, or Nutella *veg, gf*  
\$7/Person

### Hummus & Pita Chips *veg*

Served with Olives  
\$8/Each

### Assorted Mini Quiche

\$7/per Person

## SWEETS & TREATS

### Mini Dessert Pastries *veg*

\$6/Person

### Assorted French Macarons

\$8/Person

### Assorted Dessert Bars *veg*

\$7/Person

### Assorted Cookies

\$5/Person

### Mini Cannolis

\$6/Person





# LUNCH

## LUNCH | BUFFET

- Based on 60 minutes of service
- Lunch buffets require a minimum of 20 guests; an additional \$7 per person will be added for groups of 19 or less.

### Vera Cruz

- Vera Cruz Salad with Shredded Cabbage, Salt & Pepper, Lime Juice *v*
- Southwestern Salad with Black Beans, Fire Roasted Corn, Cherry Tomatoes, & Avocado Ranch Dressing *veg*

Select Two (2) Entrées:

- Chicken Fajitas
- Beef Fajitas
- Shrimp Fajitas (+\$\_)
- Taquitos
  
- Traditional Accompaniments Including Corn Tortillas, Sour Cream, Shredded Cheddar Cheese, Guacamole, & Pico de Gallo
  
- Spanish Rice
  
- Assorted Mini Desserts
  
- Soft Drinks, Polar Seltzer Water & Bottled Water
- Coffee & Tea

**\$50/Person**

### Little Italy

- Italian Garlic Bread
  
- Antipasto Salad
- Caprese Salad with Heirloom Tomato, Fresh Mozzarella, Basil, Balsamic Glaze & EVOO

Select Two (2) Entrées:

- Sweet & Spicy Sausage Cacciatore
- Stuffed Shells, Pomodoro Sauce *veg*
- Eggplant Parmesan *veg /v on request*
- Sicilian-Style White Fish *gf*
  
- Fruit & Berries with Mint & Basil
- Assorted Mini Desserts
  
- Soft Drinks, Polar Seltzer Water & Bottled Water
- Coffee & Tea

**\$55/Person**



# LUNCH | BUFFET

- Based on 60 minutes of service
- Lunch buffets require a minimum of 20 guests; an additional \$7 per person will be added for groups of 19 or less.

## Worcester Lunch Car

Select One (1) Soup:

- New England Clam Chowder
- Fire Roasted Tomato Bisque *veg*

Select One (1) Salad

- Caesar Salad, Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Classic Dressing
- Mixed Garden Greens with Sliced Cucumber, Baby Tomatoes, Red Onion, Balsamic Vinaigrette

Select Two (2) Entrées:

- Skillet Roasted Chicken, Natural Jus
- Grilled Chicken, Boursin & Spinach Cream Sauce
- Roasted Sirloin, Red Wine Demi (+\$2/pp)
- Pan Roasted Atlantic Salmon, Citrus Buerre Blanc
- New England Cod, Smoked Tomato Fondue
- Seasonal Ravioli *veg*

- Chef's Selection of Seasonal Vegetable
- Chef's Selection of Starch

- Assorted Mini Desserts

- Soft Drinks, Polar Seltzer Water & Bottled Water
- Coffee & Tea

**\$50/Person**

## City Hall Sandwiches

Select One (1) Soup:

- New England Clam Chowder
- Classic Minestrone *veg*

Select Two (2) Salads:

- Caesar Salad, Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Classic Dressing
- Mixed Garden Greens with Sliced Cucumber, Baby Tomatoes, Red Onion, Balsamic Vinaigrette
- Shredded Greek Salad, Diced Cucumber, Cherry Tomatoes, Red Onion, Chickpeas, Green Goddess Dressing *veg, gf*
- Caprese Pasta Salad with Tomato, Fresh Mozzarella, Basil, Balsamic Vinaigrette
- Red Bliss Potato Salad

Select Three (3) Sandwiches:

- Italian Combo with Salami, Capicola, Prosciutto, Lettuce, Tomato, & Balsamic Glaze on Sourdough
- Roast Beef, Swiss Cheese, Horseradish Cream, Lettuce & Tomato on Wheatberry
- Smoked Turkey, Aged White Cheddar, Cranberry Mayo, Lettuce & Tomato on a Croissant
- Caprese with Fresh Mozzarella, Marinated Tomato, Arugula & Red Onion on Ciabatta *veg*

- Individual Bags of Chips
- Assorted Mini Desserts
- Soft Drinks, Polar Seltzer Water & Bottled Water
- Coffee & Tea

**\$36/Person**



## LUNCH | GRAB & GO

- *All grab & go lunches are served to-go only*
- *Includes Soft Drinks, Polar Seltzer Waters & Bottled Water, Coffee & Tea*

Select One (1) Salad

- Greek Fusilli Pasta Salad
- Seasonal Fruit Salad

Select Three (3) Sandwiches:

- Italian Combo with Salami, Capicola, Prosciutto, Lettuce, Tomato, & Balsamic Glaze on Ciabatta
- Roast Beef, Swiss Cheese, Horseradish Cream, Lettuce & Tomato on Wheatberry
- Pesto Chicken, Provolone, Lettuce, Tomato, Mayo & Balsamic Glaze on Ciabatta
- Smoked Turkey, Aged White Cheddar, Cranberry Mayo, Lettuce & Tomato on a Croissant
- Grilled Vegetable Wrap with Mixed Greens, Hummus & Lemon Vinaigrette *veg*
  
- Individual Bags of Chips
  
- Freshly Baked Cookie
  
- Assorted Soft Drinks
- Polar Seltzers & Bottled Water
- Coffee & Tea

**\$38/Person**





## LUNCH | PLATED

- All plated lunches include hearth baked rolls and butter, chef's selection of seasonal starch and vegetables
- Your choice of iced tea or lemonade, and coffee & tea

### Select One (1) Salad

- Caesar Salad, Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Classic Dressing
- Mixed Garden Greens with Sliced Cucumber, Baby Tomatoes, Red Onion, Balsamic Vinaigrette

### Select Two (2) Entrées | Highest Price Prevails

- Neapolitan Chicken, Bechamel Sauce, Tomato Bruschetta, Balsamic & Basil | \$50
- Braised Short Ribs, Espagnole Sauce | \$55 *gf*
- Seasonal White Fish, Swiss Chard, Sundried Pesto | \$50
- Grilled Salmon, Citrus Buerre Blanc | \$60 *gf*
- Pesto Gnocchi, Tomato Petals, Asparagus & Basil Pesto | \$35 *v, gf*
- Vegan Power Bowl with Chef's Selection of Grains & Veggies | \$34 *v, gf*

### Select One (1) Dessert

- Chocolate Trilogy
- Rum Cake
- Assorted Dessert Bars
- Cheesecake Brulee

## LUNCH | ENTRÉE SALADS

- All plated lunches include hearth baked rolls and butter, iced tea or lemonade, and coffee & tea

### Select One (1) Salad

- Caesar Salad, Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Everything Seasoning, Classic Dressing
- Mixed Garden Greens with Sliced Cucumber, Baby Tomatoes, Red Onion, Balsamic Vinaigrette *v, gf*
- Arugula Salad, Sliced Almonds, Red Onions, Goat Cheese & Raspberry Vinaigrette *gf*
- Tomato, Cucumber & Feta Salad, Lemon Herb Dressing *veg*

### Select One (1) Protein

- Grilled Chicken Breast, Natural Jus | \$34
- Grilled Salmon | \$37
- Marinated Flank Steak | \$45

### Select One (1) Dessert

- Chocolate Trilogy
- Rum Cake
- Assorted Dessert Bars
- New York Style Cheesecake, Mixed Berry Compote



# DINNER

# RECEPTION | PASSED HORS D'OEUVRES

- Based on 60 minutes of service
- Passed hors d'oeuvres may be set as a display station upon request

## Warmed

- Chicken Satay, Cilantro-Lime Yogurt Sauce | \$4
  - Vegetable Spring Rolls, Sweet Chili Sauce | \$4
  - Chicken & Lemongrass Dumpling, Maple Soy Sauce | \$4
  - Beef Slider, Aged Cheddar, Garlic Aioli | \$5
  - Teriyaki Glazed Bacon Wrapped Scallops | \$5
  - Buffalo Chicken Tartlet, Ranch Dressing | \$4
  - Mini Beef Wellington, Horseradish Cream Sauce | \$5
  - Parmesan Arancini, Pomodoro Sauce | \$5
  - Braised Short Rib & Manchego Empanada, Avocado Aioli | \$5
  - Shrimp Tempura, Sweet Chili Mango | \$5
  - New England Crab Cakes, Lemon Aioli | \$6
  - Coconut Shrimp, Orange Marmalade | \$5
  - Andouille Stuffed Mushroom | \$4
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- Flank Steak Skewers, Chimichurri | \$75/dz
  - Spicy Meatballs, Marinara & Herbed Ricotta | \$50/dz
  - Stuffed Mushrooms, Asiago, Spinach & Artichoke | \$45/dz

## Chilled

- Blackened Tuna Wonton, Wasabi Drizzle, Grilled Pineapple Salsa | \$6
  - Heirloom Cherry Tomato & Fresh Mozzarella Skewer, Basil Pesto, Balsamic Syrup | \$4
  - Petite Avocado Toast, Micro Green and Radish Salad | \$5
  - Sliced Tenderloin Crostini, Boursin Cheese, Micro Greens | \$6
  - Classic Shrimp Cocktail | \$6
  - Brie, Apple & Pecan Toast Point | \$5
  - Smoked Salmon, Boursin, Rye Crisp, Caper | \$5
  - Lobster Salad Crostini | MP
- 
- Heirloom Cherry Tomato & Fresh Mozzarella Skewer, Basil Pesto, Balsamic Syrup | \$45/dz
  - Smoked Salmon, Garlic & Herb Chese Spread, Cucumber Round | \$50/dz
  - Roasted Red Pepper & Eggplant Crostini, Feta, Balsamic & Mint | \$55/dz
  - Grilled Chicken Avocado Bruschetta | \$60/doz



# RECEPTION | DISPLAYS

## Artisanal Cheese Board

- Local & Imported Gourmet Cheese
- Artisanal Crackers & Sliced Bread
- Sweet & Savory Jams
- Fresh Fruit
- Candied Pecans

\$15/Person

## Charcuterie Board

- Imported Cheese & Sliced Meats
- Cornichons
- Marcona Almonds
- Grilled Vegetables
- Sliced Baguettes

\$22/Person

## Antipasto Salad *gf*

- Genoa Salami, Prosciutto, Buffalo Mozzarella, Provolone, Marinated Artichoke, Grilled Veggies, Roasted Red Peppers & Olives Tossed with Garlic, Dried Italian Herbs, EVOO & Vinegar

\$20/Person

## Mezza

- Hummus & Tabbouleh Dips
- Feta, Manchego & Brie Cheeses
- Dolmas
- Marinated Peppers, Heirloom Tomatoes, & Pickled Fruits
- Cucumber Salad
- Pita Crisps

• \$18/Person

## Union Station Sliders | Select (2)

- Pulled Chicken, Jicama Slaw, AC BBQ
- Grilled Beef, Bacon Jam, Crispy Onions
- Pulled Pork, Seasonal Slaw
- Crisp Tots, Boom Boom Aioli

\$18/Person

## Pub Favorites

- Beef Sliders, Cheddar, Garlic Aioli
- Habanero Pineapple Glazed Boneless Wings
- Loaded Potato Skins

\$18/Person

## Street Tacos | Select (2) Protein

- Traditional Pork Carnitas, Carne Asada, Blackened Shrimp, Pulled Chicken
- Pico de Gallo, Guacamole, Queso Fresco, Sour Cream, Grilled Tortillas,
- Hot Sauce, Grilled Pineapple Relish, Limes

\$18/Person

- *Based on 60 minutes of service unless specifically noted otherwise*



# DINNER | BUFFET

- Based on 60 minutes of service
- Dinner buffets require a minimum of 20 guests; an additional \$7 per person will be added for groups of 19 or less.
- All dinner buffets include fresh baked rolls & butter, chef's selection of dessert, and a coffee & tea station

## Valencia

Select Two (2) Starters:

- New England Clam Chowder
- Fire Roasted Tomato Bisque *veg*
- Caesar Salad, Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Classic Dressing
- Mixed Garden Greens with Sliced Cucumber, Baby Tomatoes, Red Onion, Balsamic Vinaigrette
- Shredded Greek Salad, Diced Cucumber, Cherry Tomatoes, Red Onion, Chickpeas, Green Goddess Dressing *veg, gf*

Select Two (2) Entrées:

- Chicken Cacciatore, Peppers, Onions, Peppadew & Garlic in Pomodoro Sauce
- Marinated Flank Steak, Pico, Cilantro Lime Crema *gf*
- Chicken Parmesan
- Stuffed Pork Loin, Prosciutto, Asparagus, Apple Chutney
- Eggplant Parmesan

Select Two (2) Sides

- Roasted Mixed Vegetables *v, gf*
- Parmesan & Balsamic Roasted Asparagus *veg, gf*
- Roasted Veggies & Farro with Honey Mustard *veg*
- Rosemary Sweet Potatoes *v, gf*
- Garlic Mashed Potatoes *v, gf*
- Roasted Fingerling Potatoes *v, gf*

**\$75/Person**

## Catalan

Select Three (3) Starters:

- New England Clam Chowder
- Fire Roasted Tomato Bisque *veg*
- Caesar Salad, Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Classic Dressing
- Mixed Garden Greens with Sliced Cucumber, Baby Tomatoes, Red Onion, Balsamic Vinaigrette
- Shredded Greek Salad, Diced Cucumber, Cherry Tomatoes, Red Onion, Chickpeas, Green Goddess Dressing *veg, gf*
- Arugula Salad, Sliced Almonds, Red Onions, Goat Cheese & Raspberry Vinaigrette

Select Two (2) Entrées:

- Tuscan Chicken Milanese, Garlic Parmesan Cream Sauce, Bruschetta
- Braised Short Ribs, Red Wine Demi
- Sliced Sirloin, Wild Mushroom Demi
- Seasonal White Fish, Creamy Lemon Sauce
- Wild Mushroom Risotto

Select Two (2) Sides

- Roasted Mixed Vegetables *v, gf*
- Parmesan & Balsamic Roasted Asparagus *veg, gf*
- Roasted Veggies & Farro with Honey Mustard *veg*
- Rosemary Sweet Potatoes *v, gf*
- Truffle Parmesan New Potatoes
- Garlic Mashed Potatoes *v, gf*

**\$85/Person**





## DINNER | BUFFET

- Based on 60 minutes of service
- Dinner buffets require a minimum of 20 guests; an additional \$7 per person will be added for groups of 19 or less.
- All dinner buffets include fresh baked rolls & butter, chef's selection of dessert, and a coffee & tea station

### Madrid

Select Two (2) Starters:

- New England Clam Chowder
- Fire Roasted Tomato Bisque *veg*
- Arugula and Baby Greens, Creamy Goat Cheese, Sun Dried Cranberries, Candied Pecans, Lemon Vinaigrette
- Caprese Salad with Heirloom Tomato, Fresh Mozzarella, Basil, Balsamic Glaze & EVOO
- Chopped Wedge Salad, Bacon, Tomato, Cucumber, Crumbled Bleu Cheese, White Balsamic Vinaigrette *gf*
- Shredded Greek Salad, Diced Cucumber, Cherry Tomatoes, Red Onion, Chickpeas, Green Goddess Dressing *veg, gf*

Select Two (2) Entrées:

- Caprese Chicken, Mozzarella, Fresh Basil, Bruschetta
- Tuscan Chicken Milanese, Garlic Parmesan Cream, Bruschetta
- Sliced Sirloin, Wild Mushroom Demi *gf*
- Braised Short Ribs, Red Wine Demi *gf*
- Seasonal White Fish Puttanesca *gf*
- Andouille Sausage & Shrimp Paella *gf*

Select Two (2) Sides

- Roasted Mixed Vegetables *v, gf*
- Lemon Roasted Asparagus *veg, gf*
- Haricot Vert, Romanesco *veg*
- Buttered Brown Sugar Baby Carrots *veg, gf*
- Truffle Parmesan New Potatoes, *gf*
- Fingerling Potatoes *v, gf*
- Garlic Mashed Potatoes *v, gf*
- Jasmine Rice *v, gf*

**\$95/Person**



## DINNER | LOCAL INSPIRED BUFFETS

- Based on 60 minutes of service
- Dinner buffets require a minimum of 20 guests; an additional \$7 per person will be added for groups of 19 or less.
- All dinner buffets include fresh baked rolls & butter, and a coffee & tea station

### New England Lobster Boil

- Seasonal Field Greens, Cucumber, Baby Tomatoes, White Balsamic Dressing
- New England Clam Chowder
- Steamers & PEI Mussels, Drawn Butter & Broth
- 1 ¼ Pound Steamed Maine Lobster (1 Per Guest)
- Bourbon Steak Tips
- BBQ Grilled Chicken
- Corn on the Cob
- Boiled Red Skinned Potatoes
- Apple Cider Infused Cole Slaw
- Freshly Sliced Watermelon
- Strawberry Shortcake
- Whoopie Pies

\$MKT/Person

### Everything New England

- New England Clam Chowder
- Apple Cider Infused Cole Slaw
- Field Greens, Local Vegetables, Cranberry Vinaigrette
- Butternut Squash Risotto, Sundried Cranberries
- Boiled New Potatoes, Ghee Butter
- Maple Glazed Brussel Sprouts
- Mini Maine Lobster Rolls
- BBQ Grilled Chicken, Sam Adams BBQ Sauce
- Maine Peekytoe Crab Cakes, Roasted Corn Succotash, Old Bay Remoulade
- Butternut Squash Risotto, Sundried Cranberries
- Boiled New Potatoes, Ghee Butter
- Maple Glazed Brussel Sprouts
- Boston Cream Pie
- Maine Blueberry Cobbler

\$65/Person



## DINNER | PLATED

- All plated dinners include hearth baked rolls and butter, chef's selection of seasonal starch and vegetables
- Plated dinners include your choice of iced tea or lemonade, and coffee & tea

### Select One (1) Salad

- Caesar Salad, Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Classic Dressing
- Mixed Garden Greens with Sliced Cucumber, Baby Tomatoes, Red Onion, Balsamic Vinaigrette
- Arugula and Baby Greens, Creamy Goat Cheese, Sun Dried Cranberries, Candied Pecans, Lemon Vinaigrette
- Shredded Greek Salad, Diced Cucumber, Cherry Tomatoes, Red Onion, Chickpeas, Green Goddess Dressing *veg, gf*
- Bibb, Frisée & Red Oak, Sundried Cranberries, Candied Walnuts, Maple Vinaigrette
- Grilled Romaine, Goat Cheese, Figs, Balsamic Reduction, EVOO

### Select Two (2) Entrées | Highest Price Prevails

- Grilled New York Sirloin, Black Garlic Truffle Butter | \$75
- 8 oz. Filet Mignon, Brandy Demi | \$85
- Braised Beef Short Ribs, Red Wine Reduction | \$55
- Statler Chicken, Pomegranate Reduction | \$45
- Panzanella Stuffed Chicken, Balsamic Reduction | \$38
- Statler Chicken, Boursin Spinach & Artichoke Cream Sauce | \$45
- Pan Seared Diver Scallops, Lobster Truffle Cream | \$65
- Pan Seared Salmon, Citrus Buerre Blanc | \$45
- Risotto Stuffed Grilled Portobello Mushroom, Braised Spinach | \$36
- Butternut Squash Ravioli, Sage Brown Butter Sauce | \$32
- Vegetable Stack, Mozzarella, Balsamic Drizzle | \$34

### Select One (1) Dessert

- Chocolate Trilogy
- Red Berry Mascarpone Mousse
- Assorted Dessert Bars
- Cheesecake Brulee
- Lemon Meringue Tart

## DUET PLATES

- 6 oz. Filet Topped with Maryland Oscar Crab, Garlic Mashed Potatoes, Haricot Vert, Cajun Hollandaise | \$125 *gf*
- Petite Filet & Lobster Tail, Garlic Mashed Potatoes, Grilled Asparagus, Hollandaise | \$125 *gf*





# BEVERAGES

# BEVERAGE | AC BEVERAGE SELECTIONS

## HOSTED AND CASH BAR PRICING

	HOSTED	CASH
Call Mixed Drink	\$9.50	\$10.00
Premium Mixed Drink	\$12.50	\$13.50
Call Martini	\$12.50	\$13.50
Premium Martini	\$15.50	\$16.50
Wine	\$8.50	\$9.00
Domestic Beer	\$6.50	\$7.00
Imported/Craft Beer	\$7.50	\$8.00
Soft Drinks	\$3.50	\$4.00

## HOURLY PACKAGE BARS

All prices are per person and will be charged based on the guaranteed guest count of adults over 21 years of age.

CALL BRANDS		PREMIUM BRANDS		BEER & WINE ONLY	
1 Hour	\$22	1 Hour	\$32	1 Hour	\$16
2 Hours	\$35	2 Hours	\$46	2 Hours	\$25
3 Hours	\$45	3 Hours	\$58	3 Hours	\$34
4 Hours	\$55	4 Hours	\$68	4 Hours	\$42
5 Hours	\$65	5 Hours	\$78	5 Hours	\$50

## BEER

Bud Light | Michelob Ultra | Harpoon |  
Samuel Adams Boston Lager | Truly Hard Seltzer

## AC HOUSE WINE

Proverb Chardonnay | Proverb Pinot Grigio | Proverb  
Pinot Noir | Proverb Cabernet

## CALL BAR

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

## PREMIUM BAR

- 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



One Bartender is Required For Every 75 Guests, Charged at \$100 per Bartender

**All Brands & Pricing are Subject to Change. Please Inquire About the Current Beverage Selections**

All Hosted Bars are subject to a 15% service charge, 7% taxable administrative fee and 7% Massachusetts sales tax

All Cash Bars Prices are Inclusive of 7% Tax

# GENERAL INFORMATION

## SERVICE CHARGES, FEES AND TAXES

A customary 15% service charge, 7% taxable administrative fee and 7% Massachusetts sales tax will be added to Food and Beverage prices. A 7% taxable administrative fee and 6.25% Massachusetts state tax will be added to audio visual 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.

## 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 beverages 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 3 weeks prior to your event so that our entire staff may prepare to accommodate the event.

## PRICING

Our culinary staff uses only the finest 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. All menu items and pricing are subject to change.

## 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 the event. This count may not be reduced within this time period. However we will prepare 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 order.

## BEVERAGE SERVICE

All beverage functions are arranged through our Sales and Events Department. We have a complete selection of beverages to compliment your functions. As a Licensee, the hotel is responsible to abide by the 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 Alcoholic Beverage, License), the hotel will require that the beverages be dispensed by hotel servers and bartenders. The hotel requires proper identification (photo ID) from all guests ordering an alcoholic beverage, and may refuse alcoholic beverage service if the person is either under age, or if identification cannot be produced. We also reserve the right to refuse service of alcohol to anyone who, in the hotel's judgment appears intoxicated.





# GENERAL INFORMATION

## 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 of 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 room rental fees is based on your groups program. Revisions in factors such as guest count, times, dates, meal functions or set up may necessitate a revision of the rental fee.

## CANCELLATION

If you should find it necessary to cancel your event, you will be held responsible for expenses incurred by the hotel in the preparation for your event. Your sales Agreement further explains cancellation.

## SPECIAL SERVICES

Our staff is delighted to assist you with any floral arrangements, and we 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. Signs may not be displayed in any public space of our hotel under any circumstances.

## DIAGRAMS

Your event manager will be happy to provide you with diagrams of room arrangements upon request. We ask that they be returned with specific requirements two (2) weeks prior to your event.

## SPECIAL DECORATIONS

Your event manager will be delighted to discuss any enhancements for your event, such as ice sculptures, centerpieces, thematic decorations, menu and invitation printing with you. These and other related services will be provided at a prearranged fee.

