



## EVENT MENU

# WELCOME TO AC HOTEL WORCESTER

A new way to meet where the hotel is your meeting space.

At AC Hotels meetings are frictionless. We edit out all unnecessary clutter that detracts from having purposeful and efficient meetings.

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

## **The Beautiful Essentials:**

- Modern design with tech forward attitude
- Over 12,000 sq. ft. of meeting space
- On site audio visual team
- Pre-function space
- Complimentary Wi-Fi in meeting spaces and guest rooms
- Modern and localized menu
- Fitness Center & Yoga Studio
- Earn Marriott Bonvoy™





# BREAKFAST

## BREAKFAST | BREAKFAST SELECTIONS

### AC CONTINENTAL\* | \$17

Fresh Sliced Seasonal Fruit  
Assorted Breakfast Pastries & Muffins  
Assorted Greek Yogurts & Granola  
Fresh Assorted Juices  
Freshly Brewed Coffee & Tea

### TATNUCK SQUARE BREAKFAST | \$26

Fresh Sliced Seasonal Fruit  
Assorted Greek Yogurts & Granola  
Assorted Breakfast Pastries & Muffins  
Farm Fresh Scrambled Eggs  
Applewood Smoked Bacon and Country Sausage  
Roasted Breakfast Potatoes  
Fresh Assorted Juices  
Freshly Brewed Coffee & Tea

*\*Individual Boxed Breakfast Options are available*

All Pricing is Based on a Per Person Charge and a Minimum of 20 Guests  
A \$5 Per Person Charge Will be Added for Groups of Less Than 20  
For Groups of Less than 10, please inquire about special menu pricing



125 Front Street | Worcester, MA 01608 | 774.420.7555

# BRUNCH | BRUNCH MENU

## FRONT STREET BRUNCH BUFFET | \$45

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, Blueberry Buerre Blanc  
New England Cod, Smoked Tomato Fondue  
Roasted Sirloin, Red Wine Demi  
Butternut Squash Risotto, Currants  
Cranberry & Cornbread Stuffed Pork Loin, Apple Cider Reduction

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



All Pricing is Based on a Per Person Charge and a Minimum of 25 Guests

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# SIGNATURE BREAKFAST ENHANCEMENTS

**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 | \$10

**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\* | \$12**

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

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



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# LUNCH

# LUNCH | LUNCH BUFFET

## CITY HALL SANDWICHES | \$34\*

Chef's Inspired Soup of the Day

Farmers Market Salad, Crisp Vegetables, Balsamic Vinaigrette

Mediterranean Pasta Salad

Select Three Sandwiches\*:

- Oven Roasted Turkey & Swiss with Cranberry Mayo, Avocado & Greens
- Angus Roast Beef, Horseradish Mayo, Aged Cheddar & Greens
- Grilled Chicken, Roasted Red Peppers, Pesto Aioli, Romaine
- Shaved Prosciutto, Capicola, Salami, Provolone Balsamic Glaze, Lettuce & Tomato
- Cranberry Walnut Chicken Salad Wrap
- Open Faced Grilled Vegetables, Citrus Hummus on Focaccia

Individual Bags of Potato Chips

Assorted Cookies & Brownies

Freshly Brewed Coffee & Tea

Assorted Soft Drinks & Bottled water

## BELMONT BOXED LUNCH | \$30

All Boxed Lunches Include:

Mediterranean Pasta Salad

Potato Chips

Fresh Whole Fruit

Chocolate Chip Cookie

Assorted Soft Drinks or Bottled Water

Select Three Sandwiches From the City Hall Menu\*

\*For groups of 15 or less, please select two sandwiches

## WORCESTER COMMONS SOUP & SALAD BAR | \$38\*

Chef's Inspired Soup of the Day

Hearth Baked Rolls and Vermont Butter

Mixed Greens & Romaine Lettuce

Assorted Vegetables

Assorted Dressings

Select Two of the following Toppings\*:

- Free Range Chicken
- Angus Sliced Sirloin
- Grilled Portobello Mushrooms
- Falafel
- Citrus Herb & Garlic Grilled Shrimp

Chef's Selection of Assorted Desserts

Freshly Brewed Coffee & Tea

Assorted Soft Drinks & Bottled Water

\*Choose Three Toppings for an additional \$7.00 Per Person



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# LUNCH | CUSTOM LUNCH BUFFET

All Lunch Buffets Include: Hearth Baked Rolls & Butter, Chef's Selection of Local Fresh Vegetables & Starch, Assorted Soft Drinks & Bottled Water, Freshly Brewed Coffee & Tea & Tazo Tea

## WORCESTER LUNCH CAR #125 | \$40

### Soup | Select One

Chicken & Corn Chowder  
Broccoli Cheddar  
Fire Roasted Tomato Bisque  
New England Clam Chowder  
Minestrone

### Salad | Select One

Mixed Garden Greens with Crisp Vegetables, Balsamic Vinaigrette  
Classic Caesar Salad, Crisp Croutons, Shaved Parmesan Cheese, Caesar Dressing  
Mediterranean Pasta Salad

### Entrées | Select Two

Skillet Roasted Chicken with Herb Scented Natural Jus  
Garlic & Herb Scented Chicken, Boursin & Spinach Cream Sauce  
Pecan Crusted Salmon, Fig Compound Butter  
New England Cod, Smoked Tomato Fondue  
Pan Seared Crab Cake, Roasted Corn Salsa  
Pan Roasted Atlantic Salmon, Blueberry Buerre Blanc  
Butternut Squash Risotto, Currants  
Cranberry & Cornbread Stuffed Pork Loin, Apple Cider Reduction  
Roasted Sirloin, Red Wine Demi  
Three-Cheese Ravioli, Sauce Pomodoro

### Dessert

Chef's Selection of Assorted Desserts



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# PLATED LUNCH

All Plated Luncheon Entrées Include a Choice of: Farmers Market Salad with Seasonal Vinaigrette or Chef's Inspired Soup of the Day,  
Chef's Selection of Seasonal Vegetables & Starch  
Hearth Baked Rolls & Butter, Choice of Dessert, Freshly Brewed Coffee & Tea

Pan Seared Crab Cake, Roasted Corn Salsa | \$40

Pecan Crusted Salmon, Fig Compound Butter | \$38

Panzanella Stuffed Chicken, Balsamic Reduction | \$36

Grilled Sirloin, Black Garlic Compound Butter | \$40

Statler Chicken, Parsnip Puree, Port Poached Figs | \$36

Herb Crumbed Cod, Tomato Fondue, Braised Spinach | \$38

Vegan Power Bowl: Chef's Choice of Grains, Vegetables & Local Ingredients | \$32

## **Dessert | Select One**

Triple Chocolate Mousse Cake

Chef's Selection of Seasonal Cheesecake

English Sticky Toffee Pudding

Choice of Two Entrées, Highest Price Prevails





# COFFEE BREAKS

# BREAKS | MORNING AND AFTERNOON BREAKS

All Breaks Include Assorted Soft Drinks, Bottled Water, Polar Seltzers, Freshly Brewed Coffee & Tea

## Build Your own Morning or Afternoon Break

**Select 3 - \$15**

**Select 4 - \$18**

**Select 5 - \$21**

Designer Build Your Own Trail Mix – House made Granola, Assorted Dried Fruits, Assorted Nuts, M&Ms, Toasted Coconut

Assorted Granola & Energy Bars

Overnight Oats – Coconut Milk, Shredded Carrots, Cinnamon & Raisin

Fruit & Yogurt Parfait

Assorted Scones

Assorted Bagels Served with Plain Cream Choice & Chef's Inspired Cream Cheese

Superfood Juice Boost – Pomegranate & Blueberry Acai

Assorted Fruit & Brie Cheese Kabob

Warm Pretzels with Beer Cheese Sauce & Honey Mustard

Assorted Candy Bars

Assorted Dessert Bars

Fresh Baked Assorted Cookies

Individual Vegetable Crudit 

Fruit Infused Waters (Select One)

- Watermelon & Basil
- Mixed Melons
- Blackberry Lavender

## ALL DAY COFFEE AND BEVERAGE STATION | \$22

Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee & Tea



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# DINNER



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# RECEPTION | PASSED HORS D'OEUVRES

## CHILLED HORS D'OEUVRES

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, Microgreens | \$6

Classic Shrimp Cocktail | \$6

Brie, Apple & Pecan Toast Point | \$5

Lobster Salad Crostini | \$7

Smoked Salmon, Boursin, Rye Crisp, Caper | \$5

## HOT HORS D'OEUVRES

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, Cranberry Ketchup | \$5

Teriyaki Glazed Bacon Wrapped Scallops | \$5

Buffalo Chicken Tartlet, Ranch Dressing | \$4

Mini Beef Wellington | \$5

Steak & Cheese Spring Rolls, Honey Mustard | \$5

Cranberry & Blue Cheese Arancini | \$5

Braised Short Rib & Manchego Empanada, Roasted Pepper Aioli | \$5

Duck, Apricot & Brandy Phyllo | \$6

Butter Pecan Shrimp, Pineapple Glaze | \$6

Fig & Goat Cheese Flatbread, Balsamic Glaze | \$5

New England Crab Cakes, Lemon Aioli | \$7

Seafood Pot Pie | \$6

Lobster Cobbler | \$6



All Hors D'oeuvres are Priced per Piece  
A Minimum of 50 Pieces Per Hors D'oeuvre is Required

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# DINNER | DISPLAY STATIONS

## FARMSTEAD ARTISAN CHEESE | \$15

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

## CHARCUTERIE DISPLAY | \$21

Cured and Smoked Meats, Local Cheeses, Cornichons, Prosciutto & Provolone Stuffed Cherry Peppers, Rustic Breads & Crackers

## MEDITERRANEAN STATION | \$18

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

## MAC & CHEESE STATION | \$18

### Select Two

Lobster Mac & Cheese

4-Cheese

Broccoli & Cheddar

Mac & Cheese with Smoked Ham

## PUB FAVORITES | \$21

Beef Sliders with Special Sauce

Habanero Pineapple Glazed Boneless Wings,

Totchos / Tater Tots with Bacon, Sour Cream, Cheddar & Scallions

## UNION SLIDER STATION | \$18

### Protein | Select Two

Grilled Chicken, Jicama Slaw, Sam Adams BBQ

Grilled Beef, Bacon Jam, Crispy Onions

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

Crispy Chicken, Pickles, AC's BBQ Sauce

Pulled Pork, Seasonal Slaw

Crisp Tots, Boom Boom Aioli

## STREET TACOS | \$20

### Protein | Select Two

Traditional Pork Carnitas, Carne Asada, Blackened Shrimp

Pico de Gallo, Avocado Puree, Queso Fresco, Cilantro Scented Sour Cream, Grilled Tortillas

Hot Sauce, Grilled Pineapple Relish, Limes



All Stations are Priced Per Person and Based on One Hour of Service  
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# DINNER | ACTION AND CARVING STATIONS

## **BEEF TENDERLOIN | \$25**

Red Wine Demi, Horseradish Cream, Assorted Rolls

## **CRANBERRY CORNBREAD STUFFED PORK LOIN | \$20**

Apple Cider Reduction, Assorted Rolls

## **TRUFFLE RUBBED TURKEY BREAST | \$18**

Natural Jus, Cranberry Orange Relish, Assorted Rolls

## **PECAN CRUSTED SALMON | \$20**

Fig Butter, Assorted Rolls

## **HERB CRUSTED SIRLOIN | \$25**

Red Wine Jus, Horseradish Cream, Assorted Rolls

## **BUILD YOUR OWN PASTA STATION | \$20**

### **Pasta | Select Two**

Tri-colored Tortellini, Penne & Gnocchi

### **Protein | Select Two**

Pulled Slow Roast Natural Chicken, Shrimp Scampi, Italian Sausage

Seasonal Roasted Vegetables, Marinated Mushrooms, Imported Cheeses, Asparagus Tips, Olive Oil, Crushed Red Pepper  
Tomato Pomodoro, Alfredo Cream Sauce, Basil Pesto



All Stations are Priced Per Person and Based on One Hour of Service  
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All Action and Carving Stations have a \$100 attendant fee and one attendant per 50 guests is required

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# DINNER | DINNER BUFFET

All Buffet Dinners Include Hearth Baked Rolls, Chef's Selection of Seasonal Starch and Seasonal Vegetables, AC Dessert Display, Freshly Brewed Coffee & Tea

## SEVEN HILLS DINNER BUFFET | \$55

### Salad | Select One

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

### 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  
Statler Chicken, Parsnip Puree, Pomegranate reduction  
New England Cod, Smoked Tomato Fondue  
Pan Seared Crab Cake, Roasted Corn Salsa  
Grilled Sirloin, Sam Adams & Sundried Cherry Demi  
Apple Walnut Stuffed Chicken, Cranberry Demi  
Grilled Vegetable Risotto, Saffron  
Butternut Squash Ravioli, Sage Brown Butter Sauce  
Herb Roasted Pork Loin, Pomegranate Demi

Upgrade an entrée to one of the following:

Grilled Beef Tenderloin, Red Wine Reduction - \$7 Per Person  
Seared Scallops. Lobster Truffle Cream Sauce - \$8 Per Person



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# DINNER | DINNER BUFFET

## EVERYTHING NEW ENGLAND BUFFET | \$60

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

### **Dessert:**

Boston Cream Cake  
Mixed Berry Cobbler



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Additional Entrée Selections are \$7 Per Person

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# DINNER | DINNER BUFFET

## LOBSTER BAKE | MARKET PRICE

Seasonal Field Greens, Cucumber, Baby Tomatoes, White Balsamic Dressing

New England Clam Chowder, Local Clams, Smoked Bacon, Potatoes

Steamers & PEI Mussels, Drawn Butter & Broth

1 ¼ Pound Steamed Maine Lobster (1 Per Guest)

Steak Tips, Harpoon BBQ Sauce

BBQ Grilled Chicken

Corn on the Cob

Boiled Red Skinned Potatoes

Apple Cider Infused Cole Slaw

### Dessert:

Sliced Watermelon

Strawberry Shortcake

Whoopie Pies



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# DINNER | PLATED DINNER

All Plated Dinners Include Hearth Baked Rolls & Whipped Butter, Chef's Selection of Seasonal Vegetables & Starch, Freshly Brewed Coffee & Teas

## Starter | Select One

Mixed Garden Greens with Crisp Vegetables, Balsamic Vinaigrette  
Classic Caesar Salad, Crisp Croutons, Shaved Parmesan Cheese, Caesar Dressing  
Bibb, Frisee & Red Oak, Sundried Cranberries, Candied Walnuts, Maple Vinaigrette  
Grilled Romaine, Goat Cheese, Figs, Balsamic Reduction, EVOO

## Entrées | Select Two

Grilled New York Sirloin, Black Garlic Butter | \$50  
Filet Mignon, Onion Jam, Merlot Demi | \$58  
Braised Beef Short Ribs, Red Wine Reduction, Citrus Gremolata | \$55  
Statler Chicken, Parsnip Puree, Port Figs | \$45  
Grilled Chicken, Boursin Spinach & Artichoke Cream Sauce | \$42  
Panzanella Stuffed Chicken, Balsamic Reduction | \$45  
Pan Seared Diver Scallops, Lobster Truffle Cream | \$60  
Pan Seared Salmon, Citrus Buerre Blanc | \$45  
Oven Roasted Halibut, Harissa Tomato Broth | \$58  
Wild Mushroom Risotto, Truffle Oil, Braised Spinach | \$42  
Butternut Squash Ravioli, Sage Brown Butter Sauce | \$40  
Local Grilled Vegetables, Harissa & Crushed Heirloom Tomato Relish | \$40

## Dessert | Select One

Triple Chocolate Mousse Cake  
Chef's Selection of Seasonal Cheesecake  
English Sticky Toffee Pudding  
Lavender Crème Brûlée, Fresh Berries  
Strawberry Cloud, Layered Almond Meringue Cookies, Berries, Fresh Cream, Mint Oil

Choice of Two Entrées, Highest Price Prevails





# BEVERAGES



125 Front Street | Worcester, MA 01608 | 774.420.7555

# BEVERAGE | AC BEVERAGE SELECTIONS

## HOSTED AND CASH BAR PRICING

	HOSTED	CASH
Call Mixed Drink	\$9.50	\$10.00
Premium Mixed Drink	\$11.50	\$12.00
Call Martini	\$12.00	\$13.00
Premium Martini	\$14.00	\$15.00
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	\$30	1 Hour	\$16
2 Hours	\$34	2 Hours	\$42	2 Hours	\$25
3 Hours	\$44	3 Hours	\$54	3 Hours	\$34
4 Hours	\$52	4 Hours	\$64	4 Hours	\$42
5 Hours	\$60	5 Hours	\$72	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

- Kettle 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 pm 72 business hours 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.

