



## EVENT MENU

# WELCOME TO AC HOTELS

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

AC Hotel National Harbor Washington D.C area is proud to present our 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
- Indoor pool
- AC Kitchen
- AC Lounge<sup>SM</sup>





# BREAKFAST

10-person minimum for all breakfast packages

All orders must be placed 72 hours in advance

## AC SIGNATURE BREAKFAST

### AMERICAN CLASSIC (N)

Assorted Homemade Muffins,  
Croissants, Tea Breads, Scones and  
Bagels with Sweet Butter, Preserves  
and Cream Cheese

Fresh Roasted Torrefazione Italia  
Coffee and Assorted Tazo Teas

**\$19/Guest**

### CORPORATE START UP

Scramble Eggs, Sweet Potato Home  
Fries , Assorted Muffins, and  
Signature Fruit Salad

Fresh Roasted Torrefazione Italia  
Coffee and Assorted Tazo Teas

**\$35/Guest**

### AC ALL AMERICAN BREAKFAST

Scrambled Eggs, Applewood  
Smoked Bacon, New Potato Home  
Fries, Signature Fruit Salad

Fresh Roasted Torrefazione Italia  
Coffee and Assorted Tazo Teas

**\$35/Guest**

### EUROPEAN BREAKFAST

Petite French Mix- Mini Almond,  
Chocolate, Multigrain, and Plain  
Croissants

Orange Honey Butter and Mango  
Strawberry Jam, Signature FARUIT  
Salad, Greek Yogurt

Fresh Roasted Torrefazione Italia  
Coffee and Assorted Tazo Teas

**\$35/Guest**



## BREAKFAST- ADD ON

**TEA BREADS-** Banana Chocolate Chip, Lemon and Zucchini  
**\$9/Guest**

**MUFFINS-** Blueberry Crumb, Bran Raisin, Apricot Oatmeal and Apple Streussel  
**\$9/Guest**

**SCONES-** Citrus Buttermilk, Vanilla Golden Raisin and Praline Chocolate Chip  
**\$9/Guest**

**HOMEMADE GRANOLA BARS-** Rolled Oats, Dried cranberries, Dried apricots, Sunflower Seeds, Pumpkin Seeds and Cinnamon  
**\$9/Guest**

**SCRAMBLE EGGS**  
**\$11/Guest**

**FRUIT SALAD**  
**\$12/Guest**

**COTTAGE HOME FRIES-** Red Bliss Potatoes with Sauteed Onions  
**\$11/Guest**

**APPLEWOOD SMOKED BACON**  
**\$11/Guest**

**TURKEY BACON**  
**\$11/Guest**

**CHICKEN APPLE SAUSAGE**  
**\$11/Guest**

**HOT BREAKFAST SANDWICH-** Egg, Cheese, Bacon or Sausage on biscuit  
**\$13/Guest**  
**\$16/Guest (Croissant)**

**NEW YORK BAGEL BAR-** Assorted bagels with plain and vegetables cream cheese  
**\$11/Guest**







# LUNCH

10-person minimum for all lunch packages

All orders must be placed 72 hours in advance

# LUNCH

## IN THE GARDEN

Herb Garden Chicken- Lemon Herb  
Chicken Breast and Julienne Vegetables  
with White Wine Sauce

**MIXED GREEN SALAD-** Mixed Greens,  
Grapes Tomatoes, Carrots and  
Mushrooms with Balsamic Vinaigrette

**ROASTED FINGERLING POTATOES-**  
Parsley, Rosemary, Shallots and Black  
Pepper

## BARS

**\$45/Guest**

\* Soda and Water Package Included

## NEW ORLEANS

Shrimp and Grits- Cajun Seasoned shrimp,  
Tomato Confit, Polenta Cake and Parsley

**CRISP AND GREEN BEAN SALAD-**  
Fresh Green Beans and Peas, Olive Oils,  
Basil, Lemon, Pickled Mustard Seeds,  
Garlic and chili

**MIXED GREEN SALAD-** Mixed Greens,  
Grape Tomatoes, Carrots and Mushrooms  
with Balsamic Vinaigrette

## MINI CHOCOLATE TOFFEE PECAN BITE

**\$48/Guest**

\* Soda and Water Package Included

## COUNTRY PICNIC

**Southern Fried Chicken- with hot honey**

**CREAMY DILL POTATO SALAD- Whole  
Grain Mustard and Dill**

**CHOP SALAD-** Romaine bacon, Monterey  
Jack, Grape Tomatoes, Grilled Corn and  
Carrots with Honey BBQ Ranch Dressing

## DULCE DE LECHE BROWNIES

**\$45/Guest**

\* Soda and Water Package Included



## LUNCH- PRIX-FIXE SANDWICHES

### **SIGNATURE SANDWHICHES**

Turkey, Roast Beef, Tuna, Chicken Salad  
and Grilled Vegetables

**New Potato Salad with Dill-** Sour Cream,  
Mayonnaise, Salt and Pepper

### **Homemade Gourmet Cookies**

**\$34/Guest**

\* Soda and Water Package Included

### **SIGNATURE WRAPS**

New Mexico, Club, Brisket, Tuna Salad  
and Grilled Vegetables

**Mixed Green Salad-** Grape Tomatoes,  
Carrots, and Mushrooms with Balsamic  
Vinaigrette

### **Dulce De Leche Brownies**

**\$34/Guest**

\* Soda and Water Package Included

### **PRETZEL & CIABATTA BUN SANDWHICHES**

Grilled Chicken, Turkey, Brisket, Italian  
Ham and Gilled Portobello

**BOWTIE PASTA SALAD-** Arugula, Pine  
Nuts, Asparagus, Crushed Red Pepper,  
Tomatoes and Parmesan with Lemon  
Garlic Vinaigrette

### **Cookie Dough Bites**

\* Made with heat treated flour and no egg

**\$34/Guest**

\* Soda and Water Package Included

### **GOURMET HOUSE HOAGIES**

Grilled Chicken, Italian, Turkey, Roast Beef  
and Caprese

**Caesar Salad-** Romaine Lettuce,  
Parmesan Cheese and Garlic Croutons  
with Cream Dressing

### **Mini Flourless Cupcakes**

**\$34/Guest**

\* Soda and Water Package Included





## LUNCH- BOXED SANDWHICH

### BOX LUNCH #1

**SIGNATURE SANDWICH**-Roasted Turkey Breast And Provolone Honey Glazed Ham And Swiss Roast Beef And Cheddar Tuna Salad With Dill Chicken Salad Grilled Vegetables

**Assorted Potato Chip Bag**

**Chocolate Chip Cookie**

**\$27/Guest**

\*Soda & Water Included\*

### BOX LUNCH #2

**SIGNATURE SANDWICH** Roasted Turkey Breast And Provolone Honey Glazed Ham And Swiss Roast Beef And Cheddar Tuna Salad With Dill Chicken Salad Grilled Vegetables

**Assorted Potato Chip Bag**

**Whole Apple**

**Chocolate Chip Cookie**

**\$29/Guest**

\*Soda & Water Included\*

### BOX LUNCH #3

**SIGNATURE SANDWICH**-Roasted Turkey Breast And Provolone Honey Glazed Ham And Swiss Roast Beef And Cheddar Tuna Salad With Dill Chicken Salad Grilled Vegetables

**Assorted Potato Chip Bag**

**Fruit Salad**

**Chocolate Chip Cookie**

**\$29/Guest**

\*Soda & Water Included\*

### BOX LUNCH #4

**SIGNATURE SANDWICH** Roasted Turkey Breast And Provolone Honey Glazed Ham And Swiss Roast Beef And Cheddar Tuna Salad With Dill Chicken Salad Grilled Vegetables

**Pasta Primavera Salad**

**Whole Apple**

**Chocolate Chip Cookie**

**\$29/Guest**

\*Soda & Water Included\*



## LUNCH- BOXED MEALS

### MIDDLEBURG BOX

**Grilled Maple Shrimp-** over mixed greens with balsamic vinaigrette

**Citrus Black and Basmati Rice Pilaf-**

**Grapes**

**\$33/Guest**

### ROMAN HOLIDAY BOX

**Grilled Chicken Caesar Salad-** Romaine Lettuce, Parmesan and Croutons with Caesar Dressing

**Bowtie Pasta- Arugula and Pine Nuts**

**Grapes**

**\$33/Guest**

### CHIMICHURRI MIXED GRILL BOX

**Chimichurri Chicken Mixed Grill-** Green Chimichurri Chicken Marinated Grilled Sweet Potatoes, Radicchio, Red Onions, Mushrooms, Eggplant, Cauliflower

**Baby Heirloom Quinoa**

**Signature Fruit Salad**

**\$36/Guest**

### VEGAN CHIMICHURRI MIXED GRILL

**Chimichurri Vegetables Mixed Grill-** Green Chimichurri Marinated Grilled Sweet Potatoes, Radicchio, Red Onions, Mushrooms, Eggplant, Cauliflower

**Baby Heirloom Quinoa**

**Signature Fruit Salad**

**\$34/Guest**

### ITALIAN PICNIC BOX

**Grilled Florentine Chicken-** Spinach, Artichoke, Olives and Red Wine Vinaigrette

**Tomato & Mozzarella Salad**

**Signature Fruit Salad**

**\$33/Guest**

### NEW MEXICO BBQ

**New Mexico BBQ Chicken-** Mixed Greens, Crumbled Bacon, Roasted Corn, Grape Tomatoes, Jalapenos Jack Cheese and Honey BBQ Ranch Dressing

**Lime Basmati Rice**

**Signature Fruit Salad**

**\$33/Guest**



# DINNER

10-person minimum for all dinner packages

All orders must be placed 72 hours in advance

## DINNER

### HERB GARDEN CHICKEN

Lemon Herb Chicken, Julienne Vegetables and Couscous Pilaf with a White Wine Sauce

**\$52/Guest**

\*Soda and Water Package Included

### PARMESEAN CRUSTED CHICKEN

Cauliflower Truffle Puree, Winter Vegetables and Piccata Sauce

**\$52/Guest**

\*Soda and Water Package Included

### WOOD GRILLED SAGE CHICKEN

Grilled Chicken, Roasted Maple Glazed Butternut Squash, Sweet Potatoes, Zucchini and Spiced Pepitas

**\$52/Guest**

\*Soda and Water Package Included

### ARGENTINEAN BEEF

Argentinean Grilled Skirt Steak and Southwest Rice with Chimichurris Sauce

**\$63/Guest**

\*Soda and Water Package Included

### COCOA ANCHO BRISKET

BQ Braised Beef Brisket, Coffee Beer Mop Sauce and Pimento Mashed Potatoes

**\$54/Guest**

\*Soda and Water Package Included

### RED WINE BRAISED BRISKET

Horseradish Mashed Potatoes

**\$54/Guest**

\*Soda and Water Package Included

### GRILLED MASALA CAULIFLOWER STEAK

Sauteed Spinach and Curried Red Lentil Sauce

**\$50/Guest**

\*Soda and Water Package Included

### EGGPLANT INVOLTINI

Crispy Eggplant and Ricotta Involtini with Smoked Tomato Confit and Parmesan

**\$54/Guest**

\*Soda and Water Package Included

### BOURBON GLAZED SALMON-

Israeli Couscous and Delicata Squash Salad

**\$67/Guest**

\*Soda and Water Package Included

## DINNER-HOT PRIX-FIXE

### **BUILD YOUR OWN FAJITAS-**

Fajitas- Chicken and/or Skirt Steak with Roasted Peppers and Onions with Soft Flour Tortillas, Cheddar, Salsa and Sour Cream

### **BLACK BEAN & YELLOW RICE SALAD-**

Basmati Rice, Black Beans, Sweet Tumeric, Cumin, Lime Juice, Green Peppers, Tomatoes and Cilantro

**Tri-Color Tortilla Chips & Salsa**

**Lime Margarita Cupcakes**

**\$60/Guest**

### **COLORADO SPRINGS**

Citrus Salmon Filet- Cumin, Turmeric and Cinnamon Infused Brown Lentil and Basmati Rice Salad with Citrus

### **Baby Spinach & Strawberry Salad-**

Spinach, Springs Greens, Strawberries, Goat Cheese, Pepitas and Mushrooms with Creamy Balsamic Vinaigrette

**Cookie and Bars**

**\$70/Guest**

### **SOUTHERN ITALY**

Eggplant Involtini- Crispy Eggplant and Ricotta Involtini with Smoked Tomato Confit and Parmesan

**Caesar Salad-** Romaine, Grape Tomatoes, Parmesan and Croutons with Creamy Caesar Dressing

**Mini Cannolis**

**\$60/Guest**





# RECEPTION

10-person minimum for all reception packages

All orders must be placed 72 hours in advance



## RECEPTION

### FRUIT DISPLAY

Pineapple, Cantaloupe, Honeydew,  
Grapes And Strawberries

**\$13/Guest**

### FRUIT AND CHEESE DISPLAY

Fresh Fruit And Berries, Imported And  
Domestic Cheese With Sliced Ficelle And  
Crackers

**\$18/Guest**

### CHEESE DISPLAY

Triple Cream Brie, Smoked Gouda,  
Boursin, Stilton, Herbed Chevre, Port  
Salute And Fresh Fruit With Sliced Ficelle  
And Crackers

**\$16/Guest**

### GARDEN TO GUEST TRIO OF SPREADS

Artichoke, Tomato, and Mozzarella,  
Broccoli, Pine Nuts, and Green Olive,  
Grilled Portobello, Cipollini, and Basil with  
Grilled Ficelle Crostini

**\$11/Guest**

### CRUDITE PLATTER

Broccoli, Cauliflower, Carrots, Zucchini,  
Yellow Squash, Grape Tomatoes, Bell  
Peppers, Chipotle Ranch And Sauce Verte

**\$13/Guest**

### ANTIPASTO PLATTER

Prosciutto, Genoa Salami, Fresh  
Mozzarella, Plum Tomatoes, Mixed Olives  
And Olive Tapenade With Crackers And  
Focaccia Flats

**\$16/Guest**

### MESQUITE TENDERLOIN DISPLAY

Thinly Sliced, Balsamic Glazed Mesquite  
Tenderloin With Spicy Dill Mustard,  
Provencal Aioli And Silver Dollar Rolls

**\$415/Each, Serves 12-16**

### HUMMUS AND PITA CHIPS

**\$13/Guest**

### CHICKEN WINGS

BBQ, Buffalo, Kung Pao Orange

**\$27/Dozen**

### COCKTAIL MEATBALLS

Sweet And Sour Italian Bourbon

**\$25/Dozen**

### MINI SANDWICHES

Mini Cranberry Orange Muffin With Turkey  
Mini Pepper Jack Biscuit With Beef Brisket  
Mini Cheddar Biscuit BLT

**\$8/Guest**

### BUFFALO CHICKEN BLEU CHEESE DIP

Celery, Carrots And Tortilla Chips

**\$8/Guest**

## RECEPTION

### **SHORT RIB DUMPLING**

Spicey Mustard Tahinin Sauce

**\$11/Guest**

### **BOLOGNESE ARANCINI**

Ground Beef and Mozzarella with Roasted Tomato Sauce

**\$11/Guest**

### **KOBE BEEF PUFF**

Kobe Beef Hot Dog Wrapped in Puff Pastry with Grainy Dijon Mustard

**\$11/Guest**

### **GREEN CHIMICHURRI BEEF SKEWER**

Parsley Cilantro Chimichurri, Grilled Filet, Queso Fresco and Tomato

**\$11/Guest**

### **BLACKENED CHICKEN FLAUTA**

Chicken, Poblano Pepper, Onion and Monterey Jack with Avocado Crema

**\$10/Guest**

### **SOUTHWEST CHICKEN TRUFFLE**

Chicken, Pepper, Jack Cheese and Pico De Gallo Coated With Blue Corn Tortilla

**\$10/Guest**

### **DIRTY RICE ARANCINI**

Andouille Chicken Sausage, Rice and File with Saffron Aioli

**\$10/Guest**

### **RED CHIMICHURRI CHICKEN SKEWER**

Chicken, Heirloom Tomato and Fontina

**\$10/Guest**

### **MINI CRAB CAKE**

Smoked Onion Remoulade

**\$13/Guest**

### **SEAFOOD JAMBALAYA ARANCINI**

Diced Shrimp, Lobster Risotto, Holy Trinity Brunoise, Saffron Aioli and Chive

**\$13/Guest**

### **CAULIFLOWER ARANCINI**

Cauliflower, Mozzarella, Parmesan, Garlic and Jalepeno

**\$11/Guest**

### **TRUFFLE MAC & CHEESE TARLET**

Parmesan and Fontina Topped with Tomato Confit and Truffle Oil

**\$10/Guest**



# COFFEE BREAKS

10-person minimum for all coffee break packages

All orders must be placed 72 hours in advance

# COFFEE BREAKS

MORNING BREAK (CHOOSE 3 OPTIONS)

**KIND BARS**

**FIG BARS**

**CLIFF BARS**

**GRANOLA BARS**

**ASSORTED LOW FAT FRUIT  
YOGURTS**

**FRUIT SALAD IN A CUP**

**WHOLE FRUIT**

**\$25/Guest**

AFTERNOON BREAK (CHOOSE 3  
OPTIONS)

**ASSORTED CHIPS**

**M&M SHOT GLASSES**

**RICE CRISPY TREATS**

**FRUIT SALAD IN A CUP**

**ASSORTED COOKIES**

**ASSORTED MINI PASTRIES**

**ASSORTED CHIPS**

**POPCORN**

**NUTS**

**\$25/Guest**

**\*Coffee/Tea/Soda Included**



# BEVERAGES

10-person minimum for all beverages packages

All orders must be placed 72 hours in advance

# BEVERAGES

## BEVERAGE PACKAGE

Fresh and Roasted Torrefazione Italia  
Coffee

Assorted Tazo Teas

Assorted Soft Drinks

Bottled Water

**\$15/Guest**

## COFFEE AND TEA PACKAGE

Fresh Roasted Torrefazione Italia Coffee

Assorted Tazo Teas

**\$12/Guest**

## SODA AND WATER PACKAGE

Assorted Soft Drinks and Bottled Water

**\$12/Guest**

## ALL-DAY BEVERAGE PACKAGE

Fresh Roasted Torrefazione Italia Coffee

Assorted Tazo Teas

Assorted Soft Drinks

Bottled Water

**\$16/Guest**

## TOP SHELF OPEN BAR

Kettle One Tanqueray Sailor Jerry's Jack

Daniels Makers Mark

Dewar's White Label Buffalo Trace

Jose Cuervo

**\$25/First Hour**

**\$15/Each Additional Hour**

## BEER AND WINE OPEN BAR

Craft Beer House Wine

**\$18/First Hour**

**\$14/Each Additional Hour**

## CONSUMPTION BAR

Top Shelf Liquor **(\$16/Each)**

Premium Liquor **(\$13/Each)**

Craft Beer **(\$11/Each)**

Domestic Beer **(\$10/Each)**

House Wine **(\$12/Each)**







# AUDIOVISUAL

## AUDIOVISUAL

LCD Projector	<b>\$375/Day</b>
Built In Screen	<b>\$150/Day</b>
Flipcharts with Markers	<b>\$65/Day</b>
Whiteboard with Markers	<b>\$65/Day</b>
Laser Pointer (For Laptop)	<b>\$25/Day</b>
Polycom Sound Station	<b>\$175/Day</b>
Easel	<b>\$25/Day ( Each Additional)</b>
Power Strips/Extension	<b>\$10/Per Strip Per Day</b>
52' Monitors	<b>\$150/Day</b>
Podium	<b>\$75/Day</b>
15'X15' Dance Floor	<b>\$325/Day</b>
Sound Bar Speaker Slide	<b>\$75/Day</b>

### ADDITIONAL AV AVAILABLE

**\*\*These Services require \$500 fee which covers set-up, tear down, delivery & Pick up\*\***

Screen 8'x8' Tripod "Matte White"	<b>\$150</b>
XGA LCD Data Projector (1024x768) 3000 Lumens	<b>\$475</b>
Audio Mixer, 4 Mic. Inputs, Mackie 1202 Stereo	<b>\$100</b>
Audio Mixer, 6 Mic. Inputs, Mackie 1402 Stereo	<b>\$125</b>
Speaker, AC Powered JBL EON 15"	<b>\$150</b>
Tech Fee (individual on site)	<b>\$700</b>
Microphone handheld omnidirectional, shure M58	<b>\$200</b>
Microphone lapel type wired, audio technical	<b>\$200</b>

### ADDITIONEL FEES

Outside audio visual fee	<b>\$200/Day</b>
Cake cutting fee	<b>\$125/Day</b>
Outside catering fee	<b>\$1,000/Day</b>
<b>** Does not include linens, napkins, silverware, glassware &amp; plates</b>	
Attendant fee	<b>\$150/Every 2 hours</b>
Bartender fee	<b>\$125/Bartender</b>
	<b>1 Bartender/ 30</b>
<b>guest</b>	

