AC HOTEL BANQUET MENU



WFLCOMF TO AC HOTFL CHICAGO

A new way to meet where the hotel is your canvas

The AC Hotel Chicago by Marriott 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 guest. We will ensure a beautiful and seamless experience that will help you feel more creative and inspired.

The AC Hotel Chicago features:

- Modern design offering stylish, yet efficient spaces
- Attentive, dedicated Conference Service Assistance
- Modern and localized menu
- AC Kitchen
- AC Lounge
- SafeHouse spy themed restaurant and bar

10 person minimum required. For all catered functions under 10 attendees, a \$100.00, per function, surcharge will apply All pricing is subject to a service and administrative fee of 23% and 11.5% tax







BREAKFAST

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Sliced Fresh Seasonal Fruit

Assorted Greek Yogurts with Granola

Freshly Baked All-Butter Croissants

Sweet Butter and Jam

Assorted Fresh Juices

EUROPEAN

Sliced Fresh Seasonal Fruit

Assorted Yogurt with Granola, Dried Fruits

and Nuts

Selection of sliced Meats and Cheeses

Freshly Baked All-Butter Croissants

Sweet Butter and Jam

Fresh Assorted Juices

CLASSIC MORNING BUFFET

Sliced Fresh Seasonal Fruit

Assorted Greek Yogurts with Granola

Freshly Baked All-Butter Croissants

Sweet Butter and Jam

Chive Studded Egg Scramble

Breakfast Potatoes

Fresh Assorted Juices

Choice of One:

Maple Glazed Bacon Sweet Pork Sausage

\$26/Guest \$30/Guest



\$19/Guest

BREAKFAST ENHANCEMENTS

PA'	STR	RY A	155	OR^{T}	ГΜ	ENT

Muffins

Croissants

Danishes

\$48/Dozen

BAGEL ASSORTMENT

Cream Cheese

Butter and Jam

\$40/Dozen

FRESH MUFFIN ASSORTMENT

\$32/Dozen

FLAKY CROISSANT

Butter and Jam

\$32/Dozen

GRANOLA PARFAITS

Yogurt

Granola

Fresh Fruit

\$8/Guest

BACON CROISSANT

Farm Fresh Eggs, Smoked Maple Bacon

Sharp Cheddar Cheese on a Flaky Croissant

\$6/Sandwich

SAUSAGE ENGLISH MUFFIN

Farm Fresh Eggs, Sausage, Pepper Jack Cheese

On an English Muffin

\$6/Sandwich

CHEF BAKED ASSORTED TARTS

Choice of:

Bacon, Swiss, Gruyere, Leek

Spinach

\$5/Guest

BREAKFAST CAZUELA

La Quercia Prosciutto

Crushed Tomatoes

Manchego Cheese

Cage Free Eggs

Garlic Aioli

\$5/Guest

Fresh Sliced Seasonal Fruit \$6/Guest

Peeled Hard Boiled Eggs \$4/Guest



LUNCH PLATTERS

Includes a Choice of Four Sandwiches/Wraps, Potato or Pasta Salad, Bags of Kettle Chips and Fresh Baked Cookies \$25.00/Guest

CLASSIC SANDWICHES

TURKEY BLT

Pepper Bacon, Lettuce, tomato and Honey Mustard Aioli On Whole Grain Bread

SLICED HAM SANDWICH

Swiss Cheese, Dijon Mustard Aioli, Lettuce and Tomato On a Ciabatta Bun

ROAST BEEF SANDWICH

Caramelized Onions, Leaf Lettuce and Grain Mustard On a Ciabatta Bun

GRILLED CHICKEN SANDWICH

Lettuce, Cheddar Cheese and Chipotle Aioli on a Ciabatta Bun

HOUSE MADE CHICKEN SALAD SANDWICH

Dried Cranberries, Granny smith Apple, Caramelized Sweetened Onion and Lemon Juice on an Artesian Roll

WRAPS

QUINOA WRAP

Roasted Eggplant, Olive, Arugula and Garlic Hummus In a Sundried Tomato Tortilla

HUMMUS AND ROASTED VEGETABLE WRAP

Balsamic and Herb Marinated Grilled Vegetables, Romaine Lettuce In a Spinach Tortilla

CHICKEN CAFSAR WRAP

Romaine Lettuce, Seasoned Golden Croutons and Caesar Dressing In a Sundried Tomato Tortilla



LUNCH PLATTERS

Includes a Choice of Four Sandwiches/Wraps, Potato or Pasta Salad, Bags of Kettle Chips and Fresh Baked Cookies \$35.00/Guest

GOURMET SANDWICHES

SALMON SANDWICH

Korean BBQ Glaze, Lettuce and Tomato on a Ciabatta Bun

THE ITALIAN

Capicola, Salami, Arugula, Provolone, Sliced Fresh Tomato And vinaigrette on Mozzarella Ciabatta

THE CUBAN

Pork Shoulder, Ham, Pickles and Lettuce and Lettuce Pressed on a Ciabatta

WRAPS

TOMATO AND FRESH MOZZARELLA CIABATTA

Roasted Peppers, Watercress, Black Olive Tapenade on a Mozzarella Ciabatta Bun

SMOKED ZUCCHINI WRAP

Balsamic and Herb Marinated Grilled Vegetables, Romaine Lettuce In a Spinach Tortilla

SEARED AHI TUNA WRAP

Soba Noodle Salad, Sesame Seeds, Ginger Soy Vinaigrette

CHICKEN BAHN MI WRAP

Jicama, Carrots, Jalapenos, Cilantro, Sweet Chili Sauce in a Spinach Tortilla



LUNCH BUFFETS

OLE'

CHOICE OF ONE:

Southwest Black Bean Chipotle Chicken Spiced Group Beef

Accompanied by:

Diced Tomato, Cheddar-Jack Blend, Pico de Gallo, Guacamole, Sour Cream, Shredded Lettuce, Soft and Crunchy Tacos

Chips and Salsa

Black Bean Sofrito
Black Beans Slow Cooked with Onions, Green
Peppers and Cumin

\$30/Guest

SOUP AND SALAD BAR

Mixed Greens Blackened Chicken Tenders Seared Salmon Tuna Salad

Accompanied by:

Crispy Peppered Bacon, Garlic Croutons, Sliced Tomatoes, Cucumbers, Red Onions, Hard Boiled Eggs, Shredded Cheese, Blue Cheese Crumbles, Garbanzo Beans.

Choice of Two Dressings

Cilantro Lime Vinaigrette White Balsamic Vinaigrette Creamy Ranch Blue Cheese

\$35/Guest

MAKE YOUR OWN SANDWICH

HOUSE SALAD

Tomatoes, Red Onion, Croutons, Chopped Romaine, Ranch or White Balsamic

CHOICE OF TWO:

Hamburger Vegan Black Bean Patty Chicken Breast

Accompanied By

Pepper Jack, Aged Cheddar, Swiss, Sliced Tomato, Sweet Onion, Lettuce, Mayo, Ketchup, Mustard, Pickles, Brioche Bun

\$35/Guest



LUNCH BUFFETS

SHAVED PRIME RIB

House Salad

Tomatoes, Red Onion, Croutons, Chopped Romaine, Ranch or White Balsamic

Customize Your Beef

House Roasted Shaved Prime Rib Hot Giardin era Au Jus Sautéed Onion Peppers Slices of Provolone Cheese Hoagie and Ciabatta Buns

Mac and Cheese

Pepper Bacon, Broccoli and Chipotle Peppers tossed in a Creamy Cheese Sauce

\$40.00/Guest

ALL AMERICAN

House Salad

Tomatoes, Red Onion, Croutons, Chopped Romaine, Ranch or White Balsamic

Bar-b-Que Ribs with a tangy sauce Mashed Potatoes or Tater Tots

Dinner Rolls with Butter

\$45/Guest



A TASTE OF CHICAGO

LOU MALNATIS PIZZA AND SALAD

CHOICE OF:

CHEESE PIZZA

World Famous Chicago-Style Deep Dish

THE LOU

Spinach Mix (Enhanced with Garlic, Basil and Onion)
Mushrooms and Sliced Roma tomatoes covered with 3 cheeses on a
Garlic Butter Crust

THE MALNATI CHICAGO CLASSIC

Made with Lou's Lean Sausage, extra chees and Vine-ripened Tomato Sauce on a Butter Crust

\$35.00/Guest

CHOICE OF:

HOUSE SALAD

Iceberg and romaine Lettuce, Red Cabbage and Tomatoes With Italian Dressing

MALNATI SALAD

Romaine Lettuce, Tomatoes, Black Olives, Mushrooms, Volpi Salami Bits and Gorgonzola Cheese with Sweet Vinaigrette and Romano Cheese

CAESAR SALAD

Romaine Lettuce topped with Romano Cheese, Ripened Tomatoes, Shaved Parmesan and Fresh Baked Croutons service with a Creamy Caesar Dressing



HORS D'OEUVRES

Price per Piece

НОТ	COLD
CHICKEN POTSTICKER Ponzu Glaze \$4	FRUIT SKEWERS Pineapple, honeydew, Cantaloupe, Strawberry \$5
COCONUT BATTERED SHRIMP Served with Mango Sauce \$5	BLUE CHEESE STUFFED DATES \$4
BACON WRAPPED DATES Marcona Almonds \$4.00	BALSAMIC TOMATO JAM CROSTINI \$4
BEEF WELLINGTON	FRESH TOMATO & MOZZARELLA CROSTINI \$4
Petiite Herb Pastry Crust \$5	MELON AND PROCIUTO SKEWER \$4
VEGETABLE QUESADILLA \$3	SHRIMP COCKTAIL \$5
MINI CRABCAKES \$5	(Minimum of ten pieces per item)
MUSHROOM VOL AU VENT	



\$4

BREAKS & SNACKS

BUFFETS

SLIDER BAR

Angus Beef Burgers, Mini Chicken Breast, House Smoked Pulled Pork Shoulder and Black Bean Burger

Accompanied by:

American Cheese, Aged Yellow Cheddar and Pepper Jack Cheeses, Shredded Lettuce, House Made BBQ

Sauce, Dill Pickles, Coleslaw, Tomatoes and Mini Brioche Buns \$70/Dozen

NACHO BAR

Tortilla Chips, Nacho Cheese Sauce, Ground Black Bean Salsa, Guacamole, Pico de Gallo, Shredded Pepper Cheese, Avocado Crema, Scallions

Choice of Smoked Chicken or Seasoned Beef \$25/Guest

COLD SNACKS

CHARCUTERIE BOARD

Fresh Mozzarella, Prosciutto, Salami, Olives, Capicola Grissini Breadsticks with Assorted Crackers Small \$130 / Large \$225

CHEESE BOARD

Cubed Cheddar, Swiss and Pepper Jack with Assorted Crackers

VEGETABLE CRUDITE

Seasonal Vegetables, with Creamy Ranch Dip Small \$70 / Large \$100

GUACAMOLE

Guacamole, Chips and Salsa \$10/Guest

HUMMUS

Fresh Pita and Vegetables \$10/Guest

TOAST TOPPER BREAK

Assorted Breads for Toasting with toppings including Nutella, Apricot Preserves, Fig Jam, Almond Butter, sliced bananas, Sliced Strawberries, Avocado, Gorgonzola Cheese, Honey and Walnuts

GARRETTS CHICAGO MIX POPCORN

\$7/Guest

FRESHED BAKED WARM COOKIES

Oatmeal and Chocolate Chip \$40/Doz

CHOCOLATE BROWNIES

\$4/PER PERSON



COFFEE, TEA & BEVERAGES

AC ALL-DAY HYDRATION & ENERGY BEVERAGES

Bottled Still Water
Assorted Pepsi Soft Drink Products
Whole Leaf Iced Teas
Bubly Sparkling Water
Starbucks Refreshers
\$20/Guest

AC ALL DAY BEVERAGE PACKAGE

Torrefazione Italia Coffee Bottled Still Water Assorted Pepsi Soft Drink Products \$15/Guest

TORREFAZIONE ITALIA HOT COFFEE

Regular and Decaffeinated \$75/Gallon

TAZO HOT TEA

\$75/Gal

TAZO ICED BLACK OR PASSION FRUIT ICED TEAS

\$75/Gal

ASSORTED JUICES

Orange, Passionfruit and Cranberry \$25/Pitcher

SMOOTHIE SHOOTERS

Strawberry/Banana, Mango and Mixed Berry \$5.00/Guest



AUDIO/VISUAL EQUIPMENT

LCD DATA PROJECTORS

LCD Projector Package Projector, Cart, Screen, Power Cords, Cables	\$350
LCD Projector Support Package Cart, Screen, Power Cords, Cables	\$150
MEETING SUPPLIES Podium	\$75
Easel	\$25
Power Strip or Extension Cord	\$10
Laptop Speakers	\$75
MICROPHONES	
Wireless Lavalier Microphone	\$150
Wireless Handheld Microphone w/Stand	\$150
FLIPCHARTS	
Flipchart Easel W/Post-It Paper, Pad and Markers	\$40
Whiteboards with Markers and Erasers	\$40
DATA	4
Teleconference Speaker Phone	\$175

Above pricing is per day

Guest can bring in outside AV equipment at a cost of \$150.00, per day with advance notification to hotel

AC HOTEL BAR PACKAGE

CLASSIC AND RELAXED

BEER

Blue Moon

Boulevard Unfiltered Wheat

Bud Light

Coors Light

Goose Island 312

Michelob Ultra

Miller Lite

Modelo

Revolution Anti Hero IPA

WINE

Chardonnay, Jean Leon Penedes, Spain

Pinot Grigio, Gabbiano Promessa, Delle Venezie, Italy

Riesling, Saint M, Rheinhessen, Germany

Red Blend, Purple Cowboy, Paso Robles, CA

Red Blend, Motto "Gung Ho", CA

Tempranillo, Ramon Bilbao Crianza, Rioja, Spain

\$16/Guest--1hr Reception \$26/Guest--2hr Reception



CARE FOR A COCKTAIL

BEER

Blue Moon

Boulevard Unfiltered Wheat

Bud Light

Coors Light

Goose Island 312

Michelob Ultra

Miller Lite

Modelo

Revolution Anti Hero IPA

WINE

Chardonnay, Jean Leon Penedes, Spain

Pinot Grigio, Gabbiano Promessa, Delle Venezie, Italy

Riesling, Saint M, Rheinhessen, Germany

Red Blend, Purple Cowboy, Paso Robles, CA

Red Blend, Motto "Gung Ho", CA

Tempranillo, Ramon Bilbao Crianza, Rioja, Spain

LIQUOR

Tito's Vodka

Aviation Gin

Bacardi Superior Rum

Tapatio Blanco Tequila

Jim Beam Bourbon

Crown Royal

Tullamore Dew Irish Whiskey

Dewar's White Label Scotch

\$26/Guest--1hr Reception \$36/Guest--2hr Reception

DRESS TO IMPRESS

BEER

Blue Moon

Boulevard Unfiltered Wheat

Coors Light

Goose Island 312

Goose Island Green Line Pale Ale

Half Acre Daisy Cutter Pale Ale

Half Acre Pony Pilsner Half Acre Seasonal IPA

Revolution Anti Hero IPA

WINE

Chardonnay, Hess Shirtail Ranches, Monterey, CA

Pinot Grigio, Gabbiano Promessa, Delle Venezie, Italy

Sauvignon Blanc, St. Supery, Napa Valley, CA Red Blend, Purple Cowboy, Paso Robles, CA

Cabernet, Hess Shirtail Ranches, Lake County, CA

Chloe Pinot Noir, Monterey County, CA

LIQUOR

Ketel One Vodka, Grey Goose Vodka

Tangueray Gin, Bombay Sapphire Gin

Tapatio Blanco Tequila, Vida Mezcal

Buffalo Trace Bourbon, Bulleit Rye

Crown Royal, Jameson Irish Whiskey

Dewar's White Label Scotch, Johnnie Walker Black Scotch

\$36/Guest--1hr Reception

\$46/Guest--2hr Reception