



EVENT MENU

WELCOME TO ACHOTELS

It's time to enjoy your event. Our talented event team is ready to serve you the best creative eats and drinks inspired by the area. AC Hotel Miami Aventura is proud to offer our event menus. You bring the guests, and we'll focus on the rest to ensure your event is a success.

Keys to Success:

- Elegant/intimate setting with ample space
- Attentive service
- Complimentary Wi-Fi in meeting space and sleeping rooms
- Localized menu
- Indoor pool
- AC Kitchen
- AC LoungeSM







BRFAKFAST

CONTINENTAL

AC KITCHEN – BREAKFAST BUFFET

Freshly Baked Croissants
Assorted Artisan Breads
Nutella & Assorted Jams
Dry Cereals and Homemade Specialty Cereal
Assorted Nuts, Granola & Assorted Dried Fruits
Assorted Fresh Juices and Flavored Cold Coffees
Assorted Cold Cuts and Cheeses
Freshly Cut Prosciutto
Fresh Cut Fruit
Spinach and Gruyere, Ham & Cheese Savory Tart
Banana Walnuts and Blueberry Granola Sweet Tart
Assorted Regular and Decaffeinated Coffee

\$ 15 per person

Prices subject to 9% Sales Tax and 22% Gratuity
Dedicated Server Optional to guest \$165 ++ Up to 4 hours

KOSHER BREAKFAST (Private Meeting Room)

Assorted Fresh Baked Bagels served with: Homemade Plain and Vegetable Cream Cheese Display of Assorted Rugalach Gourmet Breakfast Muffins Homemade American Pastries Seasonal Fresh Fruits and Berries Display Fresh Squeezed Fruit Juices

\$ 24 per person

Prices subject to 9% Sales Tax and 22% Gratuity
Dedicated Server Optional to guest \$165 ++ Up to 4 hours
Minimum of 20 People







LUNCH

EXECUTIVE DELI DELIGHT

A selection of Gourmet Sandwiches Including:

Tomato and Fresh Buffalo Mozzarella with Basil on a

Tomato Baguette

Prosciutto Ham, Mortadella and Salami with Balsamic Glaze

on Fresh Italian Bread

Tuna Salad on Jumbo Croissant

Grilled Vegetables in a Whole Wheat Pita

Fresh Roasted Turkey with Cranberry Relish, on Homemade

Focaccia Bread

Homemade Potato Salad

Garden Salad

Fresh Pasta Salad

\$ 23.00 per person

Lunch prices are subject to 9% Sales Tax and 22% Gratuity Dedicated Server Optional to guest \$165 ++ Up to 4 hours

EXECUTIVE DELI DELIGHT

A selection of Gourmet Sandwiches Including:

Tomato and Fresh Buffalo Mozzarella with Basil on a Tomato Baguette

Prosciutto Ham, Mortadella and Salami with Balsamic Glaze on Fresh Italian Bread

Tuna Salad on Jumbo Croissant

Grilled Vegetables in a Whole Wheat Pita

Fresh Roasted Turkey with Cranberry Relish, on Homemade

Focaccia Bread

Baked Potato Chips

Garden Fresh Pasta Salad

Fresh Apple

Assorted Freshly Baked Cookies and Brownies Assorted Regular and Decaffeinated Coffee

\$28.00 per person

Lunch prices are subject to 9% Sales Tax and 22% Gratuity Dedicated Server Optional to guest \$165 ++ Up to 4 hours



LUNCH

HOT LUNCH BUFFET MENU

FAJITA EXTTRAVAGANZA

Fire Roasted Steak, Chicken & Shrimp over sautéed onions and peppers served with:
Black Beans and Yellow Rice
Fresh Warm Tortillas
Accompanied with Topping Bar, Tomato, Lettuce, Cheese and Guacamole
Chips and Salsa
Chef's Choice of Dessert
Assorted Regular and Decaffeinated Coffee

\$34.00 per person

Prices are subject to 9% Sales Tax and 22% Gratuity Dedicated Server Optional to guest \$150 ++ Up to 4 hours

HOT LUNCH MENU

CHOICE OF CHICKEN

Boneless Chicken Breast with choice of Lemon Pepper, Teriyaki, Mesquite BBQ, Sweet Sour or Citrus Glazed Fresh Warm Tortillas Accompanied with Topping Bar, Tomato, Lettuce, Cheese and Guacamole Chips and Salsa

Choice of One Starch Yellow Rice, White Rice, Wild Rice, Garlic Mashed Potatoes, Parsley Potatoes

Choice of One Vegetables Stir-Fry Vegetables, Honey Glazed Carrots, Green Beans, Fresh Garden Vegetables, Broccoli Florets

Chef's Choice of Dessert Assorted Regular and Decaffeinated Coffee

\$28.00 per person

Prices are subject to 9% Sales Tax and 22% Gratuity Dedicated Server Optional to guest \$150 ++ Up to 4 hours



LUNCH

KOSHER LUNCH/DINNER MENU

CHICKEN OPTIONS

Chicken Françoise with Lemon-Wine Sauce Accompanied with Mashed Potatoes and Green Bean Almandine Fresh Garden Salad with Homemade Dressing Assorted Fresh Rolls Chef's Choice of Dessert Assorted Sodas Assorted Regular and Decaffeinated Coffee

\$35 per person

Chicken Marsala
Accompanied with Sautéed Fresh Garden Vegetables and
Roasted Potatoes
Fresh Garden Salad with Homemade Dressing
Assorted Fresh Rolls
Chef's Choice of Dessert
Assorted Sodas
Assorted Regular and Decaffeinated Coffee

\$44.00 per person

Prices are subject to 9% Sales Tax and 22% Gratuity
Dedicated Server Optional to guest \$150 ++ up to 4 hours
*Minimum of 20 people

KOSHER LUNCH/DINNER MENU

ITALIAN AND BRISKET

Homemade Baked Ziti in Marinara Sauce and Vegetable Lasagna Fresh Garden Salad with Homemade Dressing Assorted Fresh Rolls Chef's Choice of Dessert Assorted Sodas Assorted Regular and Decaffeinated Coffee

\$35 per person

Beef Brisket
Served with Pan Gravy and Caramelized Onions
Accompanied with Roasted Red Potatoes and
Fresh Sautéed Fresh Garden Vegetables
Garden Salad with Homemade Dressing
Assorted Fresh Rolls
Chef's Choice of Dessert
Assorted Sodas

Assorted Regular and Decaffeinated Coffee

\$48.00 per person

Prices are subject to 9% Sales Tax and 22% Gratuity
Dedicated Server Optional to guest \$150 ++ up to 4 hours
*Minimum of 20 people







COFFEE BREAKS

NUTS	COOKIES
Assorted Nuts To include: Walnuts, Almonds, Cashews, Peanuts, Pecans and other) Peanut Butter Crackers Cream Cheese Crackers Fresh Squeezed Fruit Juice Assorted Regular and Decaffeinated Coffee	Homemade Cookies Fresh Brownies Mini Desserts (to include Crème Puffs, Eclairs) Milk, Assorted Sodas Assorted Regular and Decaffeinated Coffee
\$18 per person	\$20 per person
GRANOLA	MIX
Assorted Granola Fresh Yogurt Fresh Fruit Assorted Iced Tea Assorted Regular and Decaffeinated Coffee	Homemade Popcorn (Served in Movie Theater Bags) Assorted Mini Candy Bars Nachos Assorted Sodas Assorted Regular and Decaffeinated Coffee
\$14 per person	\$20 per person
Prices are subject to 9% Sales Tax and 22% Gratuity Dedicated Server Optional to guest \$150 ++ up to 4 hours *Minimum of 20 people	Prices are subject to 9% Sales Tax and 22% Gratuity Dedicated Server Optional to guest \$150 ++ up to 4 hours *Minimum of 20 people







EXECUTIVE MEETING PACKAGE

COMPLETE MEETING PACKAGE

Includes:
Meeting Room Rental
LCD Projector Package
AC Kitchen Breakfast
Mid Morning Break
Deli Lunch

Mid Afternoon Break

Meeting Room is Based on Full Day use (8:00AM – 5:00PM)

\$80 per person

Prices are subject to 9% Sales Tax and 22% Gratuity
Dedicated Server Optional to guest \$150 ++ up to 4 hours
*Minimum of 15 people







BEVERAGES

AC LOUNGE EXPERIENCE – TWO HOUR OPEN BAR

No Minimum Guests Required

Open Bar featuring:

Titos Vodka

Jack Daniels

Beefeater Gin

Bacardi Run

Souza Tequila

Dewar's

Assorted Pepsi Soft Drinks

Bud Lite

Stella Artois

Due South Beach

Signature House Wine Cabernet & Chardonnay

\$ 36 first hours per person

\$ 18 any additional per person

Bartender Fee \$150 per bartender up to 4 hours

22% Service Charge and 9% Sales tax will be added The AC Hotel Miami Aventura is the only licensed authority to sell and serve liquor for consumption on premises. Therefore, liquor cannot be brought into hotel by groups.







AUDIOVISUAL

Flipchart \$65 LCD Projector 3000 \$275 Screen 6'-8' \$55

Polycom \$65 plus calls Power strip and Extension Cords \$15 each

General Information

Service Charge and Taxes

A 22% taxable service charge and a 9% sales tax will be added to all Food and Beverage, Event Technology and Room Rental Setup Fee Prices

Guarantees

A final guarantee with the number of people anticipated is required 5 Business days in advance of all meal functions or the expected number will be used. This number will be your guarantee and it is not subject to reduction.

Smoking

The AC Hotel Miami Aventura is a smoke free environment. This includes all guest rooms, meeting rooms and lounge, Hotel allow smoking only in public areas

Payment

Terms for payment will be established in your confirmation/contract agreement. Advance deposits and or payment in full is required. Payments by cashier check must be received prior to your event. Payment by company or personal check must be received 21 business days prior to your event.

Signage

All signage to be placed in the hotel must be professionally printed and approved in advance with your Event Coordinator. The use of push pins, tacks, nails, putty, duct tape and other forms to attach posters, banners and signage on any hotel wall, doors, and public areas is strictly prohibited. Banners or posters will be hung by hotel staff and applicable fee to apply.

Shipping

Please have boxes addressed to your event manager and marked properly with the name and date of event. Packages received/send out are subject to handling fees.

Meeting Space

All meeting rooms are setup in accordance to the approved event orders. Requests for change in room setup after the room has been fully set will result in a \$250 room re-set fee.

Electrical / Engineering

Electrical needs will be assessed and charges will vary based on specific needs. Electrical Charges in conjunction with decorators, entertainers, production, audio visual companies, etc. will be applied to your account unless other billing arrangements are made in advance.

Outside Food and Beverage

Food and Beverage may not be brought into the hotel by any patron or attendee from an outside source.

Additional Security

The hotel will not assume liability or responsibility for damage or loss of personal property or equipment left in any function room. Arrangement can be made with your event manager. All outside security personnel are subject to hotel approval prior to event

Parking

The hotel offers only valet parking. Spaces are limited and are available on first come basis to all hotel guests. Please contact your event coordinator for details and rates.

