### AC Hotel Miami Dadeland

Weddings



AC Hotel Miami Dadeland is proud to offer our wedding packages. Our talented team is ready to serve the best creative eats and drinks inspired by the area. Our beautiful Marbella Ballroom is the perfect setting for your special day.

### Package Highlights & Inclusions:

- Cocktail Reception Hors D'oeuvres One Hour Butler Passed
- Three Course Plated Dinner or Buffet Option
- Freshly Baked Rolls & Butter
- Buttercream Wedding Cake
- Champagne Toast
- 5 Hour Open Platinum Bar
- Glass Gold or Silver Beaded Charger Plate
- Chiavari Chairs & Premium Linen
- Complimentary Standard King room for one night for Bride and Groom

## HORS D'OEUVRES

## • ONE HOUR BUTLER PASSED • (SELECT 4)

Mini Beef Empanadas Mini Chicken Empanadas Crab Cakes with Lemon Aioli Coconut Fried Shrimp with Sweet Marmalade Mozzarella & Tomato Skewers with Balsamic Glaze Bacon Wrapped Dates Smoked Salmon Deviled Egg with Avocado, Tomato Seared Tenderloin Crostini, and Pepper Relish Goat Cheese Croquettes with Guava Sauce Chorizo, Manchego and Olive Skewers Beef Slider with Melted Cheddar Vegetable Spring Roll with Sweet Chili Dipping Sauce Chicken Satay with Peanut Sauce Baked Brie & Raspberry en Croute

- Mated Dinner-

## PLATED DINNER

### • FIRST COURSE (SELECT 1)

Mixed Baby Greens, Candied Pecans, Cucumbers, Cherry Tomato's, Goat Cheese with a Raspberry Vinaigrette

Frisee & Arugula, Marcona Almonds, Strawberries, Feta, Citrus Vinaigrette

Tomato Caprese Heirloom Tomatoes, Fresh Mozzarella, Balsamic Drizzle

Mixed Greens, Charred Green Onion, Marinated Mushrooms, Feta, Oregano & Garlic Dressing

## PLATED DINNER

### • ENTREES (SELECT 2)

### Exact counts of each entree due 5 business days prior to event

Miso Glazed Salmon \$145 per person Pan Seared Chicken with Onion Fenne

\$140 per person

#### Pistachio Crusted Grouper

\$150 per person

Stuffed Chicken Filled with Mushroom, Chevre & Prosciutto, Pan Demi Glace \$142 per person Marinated Skirt Steak with Herb Chimichurri **\$155 per person** 

Filet Mignon in a Peppercorn Demi Glace **\$170 per person** 

## PLATED DINNER

### · SIDES · (SELECT 2)

Crispy Polenta Cake Broccolini Garlic Whipped Mash Grilled Asparagus Baby Vegetables Roasted Fingerling Potatoes

Seasonal Vegetables Coconut Rice, Roasted Garlic Potato Puree Mushroom Risotto Braised Baby Bok Choy

- Buffet Dinnen-

## BUFFET DINNER



Mixed Baby Greens, Candied Pecans, Cucumbers, Cherry Tomato's, Goat Cheese with a Raspberry Vinaigrette

> Frisee & Arugula, Marcona Almonds, Strawberries, Feta, Citrus Vinaigrette

Tomato Caprese Heirloom Tomatoes, Fresh Mozzarella, Balsamic Drizzle

Mixed Greens, Charred Green Onion, Marinated Mushrooms, Feta, Oregano & Garlic Dressing

> Classic Caesar Salad with Romaine, Herb Croutons & Parmesan Cheese

## BUFFET DINNER

### • ENTREES•

Miso Glazed Salmon

Pistachio Crusted Grouper

Pan Seared Chicken with Au Jus

Stuffed Chicken Filed with Mushroom, Chevre & Prosciutto

Marinated Skirt Steak with Herb Chimichurri

Pan Seared Pork Tenderloin Medallions with Marsala Mushroom Sauce

> SELECT 2 \$155 per person

SELECT 3 \$165 per person

## BUFFET DINNER

### · SIDES·

### SELECT 2

Garlic Whipped Mash Grilled Asparagus Coconut Rice Green Bean Almondine Rice Pilaf Baby Vegetables Fingerling Potatoes

## DESSERT

Buttercream Wedding Cake Freshly Brewed Regular & Decaffeinated Coffee Service



## BEVERAGES CHAMPAGNE TOAST INCLUDED .

### 5 HOUR PLATINUM OPEN BAR

Hotel Selection of Red & White Wine 1 Local Craft Beer, Selection of Imported & Domestic Beer Absolut Vodka, Bacardi Rum, Tanqueray Gin 1800 Silver Tequila, Johnnie Walker Red, Jack Daniel's Assorted Pepsi Soft Drinks Hotel Mixers

#### UPGRADE TO DELUXE PLATINUM OPEN BAR

Hotel Selection of Red & White Wine 2 Local Craft Beers, Selection of Imported & Domestic Beer Tito's Vodka, Brugal 1888 Rum, Bombay Sapphire Gin Don Julio Silver Tequila Johnnie Walker Black, Crown Royal Assorted Pepsi Soft Drinks Hotel Mixers

### \$16.00 per person additional

# COCKTAIL RECEPTION

· ADD ONS ·

#### HOT DISPLAYS

#### Slider Display - \$24 per person

Pulled Pork, Beef, Crab Cake Assorted Sauces & Condiments to include: Roasted Red Pepper Sauce, AC Remoulade, Ketchup, Mayonnaise, Spicy Mustard Caramelized Onions, Cabbage Slaw, Lettuce, Tomato, Assorted Potato Chips

#### Taco Display - \$22 per person

Sofrito Steak, Shredded Pork, Chicken,

Fresh Flour Tortillas, Salsa de Arbol, Baja Pinto Beans, Shredded Lettuce, Mexican Cheese, Shaved Radish, Fresh Lime, Sour Cream, Guacamole, Pico de Gallo

#### Calle Ocho Display - \$20 per person

Mini Cuban Sandwiches, Ham and Beef Empanadas, Chicken Croquettes, Fried Yucca, Sweet Plantains, Plantain Chips, Cilantro Sauce

- Happily Even After -