



WASHINGTON DC DOWNTOWN

CATERING MENU

AC Hotel Washington DC Downtown 1112 19th St NW, Washington, DC 20036 T: 202.303.0190

WELCOME TO AC HOTEL

WASHINGTON DC DOWNTOWN

AC Hotel Downtown DC 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:

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

The Guaranteed number of guests for all food functions must be submitted in writing to the Events/Catering Department by 11:00am EST, Three (3) business days prior to the event date. The Guarantee cannot be reduced after this time. If no Guarantee is received, the Expected number of guests will be the basis for billing purposes and the group will be charged the Guaranteed attendance, or the number of guests served, whichever is greater. The Guarantee becomes the minimum number of guests used in calculating the amount to be charged and the maximum number for food preparation. Hotel will not undertake to serve more than 3% above the guaranteed minimum, for events with less than 30 persons, for those events greater than 30 persons, hotel will not undertake to serve more than 5 additional guests. Guarantee increases within 72 hours of the event will result in a 20% surcharge in menu pricing, for the additional attendees/items. Guarantee increases day of the event will result in a 25% surcharge in menu pricing, for the additional attendees/items. Final Guarantees should include all special meals such as Kosher, Vegetarian, Gluten free, etc. (Note: Special pricing applies). Menu selections may not be changed within seven (7) business days of the scheduled meal function.





20-person minimum for all breakfast packages



The taxable service charge of 24% and facilities fee of 12% is applicable to services and products on the BEO, plus 12% sales tax. All event orders are subject to the specific details outlined in the attached Event Order Terms and Conditions.

AC SIGNATURE BREAKFAST

CONTINENTAL

Fresh Whole Fruit
Yogurt Parfait
Breakfast Muffins
Orange Juice
\$29/Guest

AC EUROPEAN CONTINENTAL

All-Butter Croissants
Fresh Seasonal Slice Fruit
Yogurt Parfait
Sliced Turkey
Sliced Salami
Manchego Cheese
Brie Cheese
Orange Juice
\$34/Guest

THE AMERICANA

Breakfast Breads
Fresh Seasonal Sliced
Fruits Yogurt Parfait
Scrambled Eggs
Crisp Farmhouse Bacon
Turkey Sausage
Breakfast Potatoes
Orange Juice
\$44/Guest

ENHANCEMENTS / A LA CARTE

Tazo® Iced Tea	\$45/Gallon
Caffé Verona Coffee	\$70/Gallon
Assorted Fruit Juices	\$35/Carafe
Bottled Water	\$4.00/Each
Breakfast Danishes	\$50/Dozen
Freshly Baked Croissants	\$60/Dozen
Oatmeal with Toppings	\$19/Serving*
Mini Cinnamon Buns	\$60/Dozen
Breakfast Sandwich	\$14/Guest*
<i>Egg & Cheese with</i>	
<i>Turkey Sausage,</i>	
<i>Bacon or Ham on</i>	
<i>Brioche Bun</i>	





LUNCH

20-person minimum for all lunch packages



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AC LUNCH ON-THE-GO

BOXED LUNCH

Smoked Turkey *brie, Bibb lettuce, tomato, red onions, garlic aioli, brioche bun*

Grilled Chicken Pesto *mozzarella, sundried tomatoes, arugula, pesto aioli, artisan sub roll*

Roasted Vegetable Wrap *grilled squash, zucchini, red onions, red peppers, portabella mushroom, alfalfa sprouts, balsamic aioli, sundried tomato tortilla*

Italian Wrap *provolone, salami, pepperoni, prosciutto, mixed sweet greens, Italian aioli, sundried tomato tortilla*

Roast Beef *provolone, sautéed onions, arugula, tomato, dijonaise, honey wheat bread*

Bag of Chips

Whole Fruit

Cookie

Bottled Water

Select 2 Sandwich Options \$49/Guest

Select 3 Sandwich Options \$59/Guest



AC LUNCH

Served with

Water

Unsweetened Iced Tea

Chef's Dessert

SOUP, SALAD, SANDWICH DELI BAR

Choice of 1 Soup and 1 Salad

SOUPS

Tomato Basil Bisque

Minestrone

Chicken Tortilla

She-Crab +\$5/Guest

SALADS

Apple & Manchego *arugula, red onion, honey maple walnuts, granny smith, red delicious, lemon vinaigrette*

Caesar Salad *romaine, arugula, shaved parmesan, Caesar dressing, garlic croutons*

SANDWICHES

Smoked Turkey

Grilled Chicken Pesto

Roasted Vegetable Wrap

Italian Wrap

Roast Beef

Select 2 Sandwich Options

\$59/Guest

Select 3 Sandwich Options

\$69/Guest



AC LUNCH

Served with

Water

Unsweetened Iced Tea

Chef's Dessert

TUSCAN BAR

AC Caesar Salad

Artisan Rolls with Butter

Roasted Vegetable Medley

Penne Pasta Marinara

Herb Roasted Chicken

\$64/Guest

Add Salmon

+\$10/Guest

TOWN AND COUNTRY

AC Caesar Salad

Artisan Rolls with Butter

Roasted Broccolini

Farro Mushroom Risotto

Pan Seared Pesto Salmon

\$59/Guest

TOWN AND COUNTRY II

AC Caesar Salad

Artisan Rolls with Butter

Lemon Garlic Asparagus

Crispy Potatoes with Aioli

Flat Iron Steak Romesco

\$69/Guest

SPANISH STYLE FAJITA BAR

Crispy Corn and Flour Tortillas

Guacamole

Pico de Gallo

Lettuce

Shredded Cheese

Sour Cream

Black Beans

Spanish Rice

Sautéed Bell Peppers and Onions

Marinated Chicken

\$64/Guest

Add Steak

+\$10/Guest





DINNER

20-person minimum for all dinner packages



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AC DINNER

Served with

Water

Unsweetened Iced Tea

Chef's Dessert

TUSCAN BAR

AC Caesar Salad

Artisan Rolls with Butter

Roasted Broccolini

Farro Mushroom Rissotto

Lemon Caper Salmon

Heirloom Tomato Chicken Breast

\$69/Guest

TUSCAN BAR II

AC Garden Salad

Artisan Rolls with Butter

Roasted Vegetable Medley

Red Bliss Garlic Mashed Potatoes

Lemon Chicken Scaloppini

6-Hour Braised Short Rib

\$79/Guest

TOWN AND COUNTRY

AC Garden Salad

Artisan Rolls with Butter

Lemon Garlic Asparagus

Farro Mushroom Risotto

Pan Seared Pesto Salmon

Flat Iron Steak with Romesco

\$79/Guest

TOWN AND COUNTRY II

AC Caesar Salad

Artisan Rolls with Butter

Roasted Vegetable Medley

Red Bliss Garlic Mashed Potatoes

Shrimp Bucatini Puttanesca

Flat Iron Steak with Peppercorn Cream Sauce

\$84/Guest

SPANISH STYLE FAJITA BAR

Crispy Corn and Flour Tortillas

Queso Cheese Dip

Tortilla chips

Guacamole

Pico de Gallo

Lettuce

Shredded Cheese

Sour Cream

Black Beans

Spanish Rice

Sautéed Bell Peppers and Onions

Marinated Steak and Chicken

\$79/Guest





EXECUTIVE MEETING PACKAGE

20-person minimum for all executive packages



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EXECUTIVE MEETING PACKAGE

Served with

Water

Caffé Verona Coffee

Tazo® Hot Tea

Iced Tea

BREAKFAST

Fresh Whole Fruit

Mini Greek Yogurt Parfaits with Granola

Croissants and Danishes

Sweet Butter and Jams

Assorted Juices

AM BREAK

Choose One Coffee Break

PM BREAK

Granola and Energy Bars

Assorted Cookies

\$124/Guest

LUNCH

Choose One

• BOXED LUNCH

- 2 Sandwich Selections
- 3 Sandwich Selections +\$10/Guest

• SOUP, SALAD, SANDWICH DELI BAR

- Add \$10/Guest
- 3 Sandwich Selection +\$20/Guest

• TUSCAN BAR

- Add \$15/Guest

• TOWN AND COUNTRY

- Add \$15/Guest

• TOWN AND COUNTRY II

- Add \$20/Guest

• SPANISH STYLE FAJITA BAR

- Add \$15/Guest





COFFEE BREAKS

20-person minimum for all break packages



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COFFEE BREAKS

MID-DAY WAKE UP

Energy Bars

Chocolate Covered Espresso Beans

Juice Flight

\$29/Guest

A WALK AROUND WASHINGTON

Trail Mix

Candy Bars

Spicy Snack Mix

\$24/Guest

DIPS-GALORE

Chili Con Queso

Red Pepper Hummus

Salsa

Pita Chips

Tri-Color Tortilla Chips

Pickled Jalapenos

\$29/Guest

BAKERS SHOP

Brownies or Blondies

Assorted Fresh Baked Cookies

Assorted Mini Dessert Bars

\$24/Guest

A LA CARTE

Assorted Pepsi Products \$4/Each

Bottled Sparkling Water \$4/Each

Bottled Water \$4/Each

Caffé Verona Coffee \$70/Gallon

Tazo® Assorted Teas \$45/Gallon





RECEPTION

20-person minimum for all reception packages



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RECEPTION

Minimum order of 50 pieces of each Canapés

CHILLED CANAPES TRAY

Choose One

Shrimp Crostini

Prosciutto and Manchego Crostini

Antipasto Skewers

\$4/Each

HOT CANAPES TRAY

Choose One

Bacon Wrapped Shrimp

Kale & Vegetable Potsticker

Arancini with Tomato Soup Shooter

Chicken Satay

AC Beef Slider

\$5/Each

PREMIUM HOT CANAPES TRAY

Choose One

Peking Duck Spring Roll

Crab Cake

Beef Wellington

Bacon Wrapped Scallop

\$8/Each

CHARCUTERIE DISPLAY

2 Cheeses, 2 Cured Meats, Cornichons, Tapenade,
Whole Grain Mustard, Herbed Crostini, Gourmet
Crackers

\$174/Platter, Serves 15-20 People

CLASSIC CHEESE DISPLAY

3 Cheeses, Honey and Gourmet Crackers

\$99/Platter, Serves 15-20 People

VEGETABLE CRUDITES DISPLAY

Assorted Seasonal Vegetables Individually

Presented with House-made Hummus and Tzatziki

\$99/Platter, Serves 15-20 People

ARTICHOKE AND SPINACH DIP

Artichokes and Spinach, Parmesan Cheese,
Crostini, Garlic Pita Chips

\$89/Platter, Serves 15-20 People

BRUSCHETTA DISPLAY

Toasted Breads Traditional Bruschetta

\$99/Platter, Serves 15-20 People

SWEET TREATS

Assorted Mini Desserts \$7/Each

Cupcakes \$7/Each

Petit Fours \$7/Each

Bagged Logo Cookie \$10/Each





BEVERAGES

20-person minimum for all beverage packages

Cash Bar & Consumption Bar \$500 Minimum



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BEVERAGES

\$250 Bartender Fee

4 Hours

\$250 Server Fee

4 Hours

SIGNATURE BEVERAGE OFFERINGS

HOST BAR

Wine	\$12
Spirits	\$11
Domestic Beer	\$7
Imported Beer	\$8

SIGNATURE BEVERAGE OFFERINGS BY THE HOUR

Charge 1 st hour per person	\$35
Additional Hours (up to 4)	\$25

SPIRITS SELECTION

Smirnoff Vodka
Captain Morgan Spiced Rum
Beefeater Gin
Dewars White Label Blended Scotch
Bulleit Bourbon
Jack Daniels Tennessee Whiskey
Montezuma Tequila

WINE SELECTION

Chardonnay – 101 North
Sauvignon Blanc – Robertson Winery
Cabernet Sauvignon – Uppercut

DOMESTIC

Bud Light
Goose Island IPA
Michelob Ultra

IMPORTS

Stella Artois

Bottled Soda or Water \$4/Each



BEVERAGES

\$250 Bartender Fee

4 Hours

\$250 Server Fee

4 Hours

PREMIUM BEVERAGE OFFERINGS

HOST BAR

Wine	\$14
Spirits	\$14
Domestic Beer	\$8
Imported Beer	\$8

SIGNATURE BEVERAGE OFFERINGS BY THE HOUR

Charge 1 st hour per person	\$40
Additional Hours (up to 4)	\$30

SPIRITS SELECTION

Tito's Vodka
Bacardi Superior Rum
Hendrick's Gin
Johnnie Walker Black Label Scotch
Maker's Mark Bourbon
Crown Royal Whiskey
Don Julio Silver Tequila

WINE SELECTION

Sauvignon Blanc – Ranga Ranga
Chardonnay – J Lohr
Cabernet Sauvignon – J Lohr
Pinot Noir, Etude – Lyric

DOMESTIC

DC Brau Pils
DC Brau Hefe
DC Brau Joint Resolution IPA

IMPORTS

Stella Artois

Bottled Soda or Water \$4/Each

