



EVENT MENU

WELCOME TO AC HOTEL PHOENIX TEMPE / DOWNTOWN

Frictionless

Dedicated Team Member will ensure harmonious events.
10 person minimum on orders, unless otherwise specified.

Space and Spirit

3,444 square feet of communally inspired event space
AC Meeting Room - 650 square feet with 80" monitor for presentations up to 56 guests
Media Salon 1 - 144 square feet with Workware™ technology for collaboration with up to 7 guests
Media Salon 2 - 144 square feet with Workware™ technology for collaboration with up to 7 guests
AC Kitchen - 630 square feet for family meals and receptions up to 28 guests
AC LoungeSM South - 540 square feet for semi-private receptions up to 50 guests
Rooftop Pool Deck - 1,876 square feet for semi-private event space up to 110 guests

Generous

Kallpod technology connects guests to resident host
Complimentary Wi-Fi
Charging station for electronic devices
Resident access throughout the hotel, ie. pool + fitness





BREAKFAST



BREAKFAST

Applewood Bacon & Pork or Turkey Sausage options available
Scrambled Egg option available

FAMILY-STYLE BUFFETS

THE CURATOR

Freshly Baked All-Butter Bridor de France Croissants
Sweet Butter and Jams
Sliced Fresh Seasonal Fruits
Assorted Greek Yogurts with Granola
Hard Boiled Eggs
Regular Torrefazione Italia™ Coffee
Orange Juice and Apple Juice
\$17/Guest

THE “FRENCH” INNOVATOR

Brioche “French” French Toast with Fruit & Nutella
Sliced Fresh Seasonal Fruits
Assorted Hand Fruit
Regular Torrefazione Italia™ Coffee
Orange Juice and Apple Juice
\$21/Guest

THE CATALAN

Freshly Baked All-Butter Bridor de France Croissants
Sweet Butter and Jams
Sliced Fresh Seasonal Fruits
Assorted Greek Yogurts with Granola
Artisan Cured Meats and Cheeses
Chef's Chia Seed Pudding of the Day
Regular Torrefazione Italia™ Coffee with Enhancements
Orange Juice and Apple Juice
\$23/Guest

CHEF'S SPANISH TAPAS

Spanish Style Omelet
Chef's Special Spanish Breakfast Burrito
Spanish Chipotle Breakfast Potatoes
Freshly Baked All-Butter Bridor de France Croissants
Sweet Butter and Jams
Sliced Fresh Seasonal Fruits
Regular Torrefazione Italia™ Coffee
Orange Juice and Apple Juice
\$28/Guest

*Sales Tax and Service Charge will Apply



BREAKFAST

A LA CARTE

FRENCH DELIGHT

Freshly Baked All-Butter Bridor de France Croissants
Sweet Butters, Jams and Nutella®
\$30/Dozen

PROTEIN PACK

Peeled Hard Boiled Eggs
Oatmeal & Chia Seed Muesli
\$6/Guest

TASTY TARTS

Spinach, Roasted Tomato & Feta Quiche
Quiche Lorraine with Bacon & Swiss
\$7/Guest

SANDWICHES

Cheddar Cheese, Egg, Bacon & Arugula
\$8/Each

Wedge French Toast, Cream Cheese & Bacon
\$2/Each

Oven Roasted Turkey, Egg, & Cheese Bagel
\$8/Each

FRUIT

Assorted Whole Fruit
\$24/Dozen

*Sales Tax and Service Charge will Apply





LUNCH



LUNCH

Regular Torrefazione Italia™ Coffee
Assorted Pepsi Products and Bottled Water

*Gluten Free

**Vegetarian Option Available

Vegan Options Available Upon Request

3 COURSE - \$28/GUEST

4 COURSE - \$33/GUEST

ADD ADDITIONAL MAIN COURSE
FOR \$6/GUEST

SOUP (Select One)

Creamy Lemon Chicken & Orzo
AC Southwest Chicken & Black Bean Tortilla
Spanish Beef & Vegetable (*GF) **
Creamy Tomato Bisque with Housemade Croutons

SALAD (Select One)

AC House Salad with Red Wine Vinaigrette **
Quinoa Kale Salad with Lemon Vinaigrette
Apple & Manchego Salad with Red Wine Vinaigrette **
AC "Caesar" Salad with House-made Garlic Croutons & Parmesan Garlic Aioli
AC "Grilled Chicken" Salad with House-made Ranch

MAIN (Select Any Two)

Sandwiches

Pesto Chicken & Pan-Seared Mozzarella on Open-Faced Tuscan La Brea
French Marzano Meatball & Mozzarella on Baguette
Roasted Turkey & Brie on Tuscan La Brea **
Spanish Style Grilled Cheese with Roasted Tomato & Applewood Bacon **
Turkey Avocado Panini with Roasted Tomato & Mozzarella
Flatiron Steak & Provolone Panini with Almond Romesco & Micro Greens
Hot House Tomato, Fresh Mozzarella with Basil & Balsamic Glaze on Tuscan La Brea
Turkey Club & Spinach Herb Wrap (*GF) **

Pasta

Penne Chicken Pesto & Tomato
Mushroom Rigatoni, Basil, Parmesan, & Ricotta
Sausage Rigatoni Puttanesca
Penne Garlic Chicken & Broccoli Alfredo

DOLCE (Select One)

Assorted Cookies
Spanish Churro with Cinnamon & Sugar

*Sales Tax and Service Charge will Apply



GRAB & GO LUNCH

Assorted Pepsi Products and Bottled Water Optional
Also Available in Vegetarian Additional \$1/ Per Guest

BOX LUNCHES

TURKEY DELIGHT

Turkey Club & Gluten Free Spinach Herb Wrap
Assorted Hand Fruit
Assorted Cookie or Assorted Chip
Bottled Water
\$16/Guest

HAM DELIGHT

Ham Club & Gluten Free Spinach Herb Wrap
Assorted Hand Fruit
Assorted Cookie or Assorted Chip
Bottled Water
\$16/Guest



*Sales Tax and Service Charge will Apply



COFFEE BREAKS



MORE THAN COFFEE BREAKS

Regular Torrefazione Italia™ Coffee
Assorted Pepsi Products and Bottled Water
Breaks served for up to 30 minutes

ENERGY STATION

Re-fueled Protein Bars
Tropikale Power Smoothie
Strawberry & Banana Smoothie
\$13/Guest

HAYDEN FERRY HUMMUS BAR

Roasted Red Bell Pepper Hummus
Cilantro Lime Hummus
Classic Chick Pea Hummus
Pita Bread
\$11/Guest

“A” MOUNTAIN TRAIL MIX

Blend Your Own Trail Mix
All Natural Granola, Sputino Chex Mix
Dried Medley Fruit, Walnuts, Almonds,
M&M™
\$10/Guest

MILL AVENUE NACHOS

Tri Color Corn Tortilla Chips,
Four Peaks Beer Cheese, Pico de Gallo
Ground Angus Beef Taco Meat,
Goldwater Black Bean & Corn Salsa,
Homemade Guacamole, Sour Cream
\$13/Guest

BUILD YOUR OWN YOGURT PARFAIT

Vanilla Greek Yogurt
Homemade Granola, Seasonal Berries
Toasted Almonds,
Dried Apricots and Dried Cranberries
\$9/Guest

ARIZONA FLAVOR

Kettle Heroes Kettle Corn
Four Peaks Beer Cheese with Pretzel Bites
Tri Color Corn Tortilla Chips
Local Homemade Salsa
\$13/Guest



*Sales Tax and Service Charge will Apply



EXECUTIVE MEETING PACKAGE



EXECUTIVE MEETING PACKAGE

Regular Torrefazione Italia™ Coffee
Assorted Pepsi Products and Bottled Water

\$70/ GUEST

BREAKFAST

Quiche Lorraine with Bacon & Swiss
Freshly Baked All-Butter Authentic French Croissants
Sweet Butter & Smucker's Orchard's Finest Preserves
Sliced Seasonal Fresh Fruit & Berries

AM BREAK

Mini- Wrapped Ham & Cheese Croissants
Assorted Greek Yogurts with Granola

LUNCH

Creamy Lemon Chicken & Orzo Soup
AC "Caesar" Salad with House-made Garlic Croutons & Parmesan Garlic Aioli
Hot House Tomato, Fresh Mozzarella with Basil & Balsamic Glaze on Tuscan
Toast
Oven Roasted Turkey & Brie on Tuscan La Brea
Penne Grilled Chicken, Basil & Baby Spinach with Creamy White Wine Sauce

PM BREAK

Assorted Fruit Platter
Crudit  Platter
Assorted Cookies

Sales Tax and Service Charge will Apply





BEVERAGES



BEVERAGES

BREAKFAST PACKAGE

Regular Torrefazione Italia™ Coffee
Orange and Apple Juices
Unsweetened Iced Tea
VASA Bottled Water
\$8/Guest

ALL DAY HYDRATION PACKAGE

Regular Torrefazione Italia™ Coffee
Orange and Apple Juices
Unsweetened Iced Tea
Pepsi, Diet Pepsi, Sierra Mist
Assorted Hot Tea
VASA Bottled Water
\$15/Guest

AFTERNOON PACKAGE

Regular Torrefazione Italia™ Coffee
Unsweetened Iced Tea
Pepsi, Diet Pepsi, Sierra Mist
VASA Bottled Water
\$8/Guest



*Sales Tax and Service Charge will Apply



AUDIO/VISUAL



AUDIOVISUAL

CUTTING EDGE MEETING FACILITIES WITH STATE OF THE ART EQUIPMENT

80" Television for Plug 'n' Play Presentations

Complimentary WIFI

Power strips to stay connected and charged

MICROPHONES

Handheld Microphone \$50/day

Sound System Patch Fee \$75/day

FLIP CHARTS

Flipchart Easel w/Post-It Paper, Pad & Markers \$60/pad

Flipchart Easel w/Paper, Pad & Markers \$55/pad

SPEAKER PHONE

Polycom Speaker Phone \$150/day

Podium \$50/day

Wireless Presenter Remote \$50/day

BIG SCREEN

150' Screen w/ Setup 4k Enhanced Epson Projector \$ Contact us for pricing

*Sales Tax and Service Charge will Apply





RECEPTIONS



RECEPTIONS

LOCAL FLAVOR

Kettle Heroes Kettle Corn
Four Peaks Beer Cheese with Pretzel Bites
Tri Color Corn Tortilla Chips
Local Homemade Salsa
Wine on Tap Tasting
William Hill Cabernet
Chateau St. Jean Chardonnay
\$30/Guest

BRUSCHETTA BAR (select up to 3-serves 15)

Balsamic Caprese
Roasted Red Pepper Mozzarella
Avocado, Feta, & Basil
Shrimp, Roasted Tomato, Garlic & Parsley
Spinach & Artichoke
\$90/Up to 3 Selections

SKEWERED (minimum of 20 pieces per selection)

Old Bay Shrimp & Pineapple \$3/Each
Grilled Honey Chicken, Kebab with Pineapple \$3/Each
Flatiron Steak, Mushroom, & Red Pepper \$3/Each
Garlic Chicken, Roasted Tomato, & Onion \$3/Each
Bacon Wrapped Asparagus & Crispy Potato \$3/Each
Veggie Antipasto & Balsamic \$3/Each

A LA CARTE (minimum of 20 pieces per selection)

Oven Roasted Turkey & Brie Bites on Tuscan La Brea \$4/Each
Bourbon Glazed Bacon Wrapped Shrimp \$3/Each
Prosciutto & Provolone Stuffed Chicken \$3/Each

A LA CARTE (serves 10-15)

Italian Sausage & Pepper Puttanesca \$70/Each
Mushroom Rigatoni, Basil, Parmesan, & Ricotta \$60/Each
Penne Garlic Chicken & Broccoli Alfredo \$70/Each
White Wine Shrimp Scampi with Parsley \$90/Each
AC Signature Gumbo \$80/Each
Apple & Manchego Salad with Lemon Vinaigrette \$50/Each

A LA CARTE

AC Fruit Salad \$8/Guest
Four Peaks Beer Cheese with Pretzel Bites \$8/Guest
Tri Color Corn Tortilla Chips with Local Homemade Salsa \$8/Guest

PLATTERS (serves 10-15)

Antipasti \$60/Each
Charcuterie \$55/Each
Crudit  \$50/Each

*Sales Tax and Service Charge will Apply

AC Hotel Phoenix Tempe / Downtown 100 E Rio Salado Pkwy, Tempe AZ 85281 T: 480-642-6140 F: 480-642-6179





ROOFTOP EVENTS



ROOFTOP PACKAGES

THE AC OPEN BAR PACKAGE

2 Hour Open Bar
\$150 Bar Set-up Fee
Contact us for more information

THE DEEP DIVE

Deep Eddy Vodka Classics
2 Select Spirits plus Mixers
Local Craft Beer
Customized with 3 Select Hors D' Oeuvres
\$25/Guest/ Per Hour
Add Live Music for \$400
2 Hour Minimum with Live Music
\$150 Bar Set-up Fee

THE PREMIUM SELECT AC PACKAGE

2 Hour Premium Open Bar
Select Premium Cabernet Sauvignon
Select Premium Chardonnay
Select Premium Bourbon
Select Premium Tequila
Tito's Vodka
Hendricks's Gin
Select Premium Tequila
Local Craft Beer
Domestic Beer
Mixers & Fresh Garnish
\$50/Guest
\$150 Bar Set-up Fee

*Sales Tax and Service Charge will Apply

