



EVENT MENU

WELCOME TO AC HOTELS

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 Boston North is proud to offer our event menus. You bring the guests, and we'll focus on the rest to ensure that your event is a success.

Keys to Success:

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





BREAKFAST

- ALL PRICING IS BASED ON A PER PERSON CHARGE

Continental - \$21

Fresh Whole Fruit
Assorted Greek Yogurts with House-Made Granola and Dried Fruits
Fresh Baked Danish, Pastry, Muffins
Sweet Butter and Jams
Hard Boiled Eggs
Chia Seed Puddings
Fresh Juices
Coffee and Tazo Teas

European Continental - \$23

Sliced Seasonal Fruits and Berries
Assorted Greek Yogurts with House-Made Granola and Dried Fruits
Vegetable Frittata
Fresh Baked Danish, Pastry, Muffins
Sweet Butter and Jams
Fresh Juice
Coffee and Tazo Teas

American Breakfast - \$34

Fresh Baked Danish, Pastry, Muffins
Assorted Greek Yogurts with House-Made Granola with Dried Fruits
Cinnamon French Toast with New England Maple Syrup
Scrambled Eggs with Fresh Herbs
Crisp Farmhouse Bacon and Country Sausage
Country Potatoes
Sliced Seasonal Fruit and Berries
Fresh Juice
Coffee and Tazo Teas



BREAKFAST - Enhancements

- ALL PRICING IS BASED ON A PER PERSON CHARGE

AC Assorted Open Face Toast | \$9/Guest

AC Signature Quiche | \$5/Guest

Bagels with Cream Cheese, Butter & Fruit Preserves | \$6/Guest

Smoked Salmon with Traditional Accompaniments | \$9/Guest

Classic Oatmeal with Brown Sugar and Raisins | \$5/Guest

Fruit Smoothie Display | \$4/Guest

Assorted KIND Bars | \$5/Guest

Seasonal Whole Fruit | \$4/Guest

Seasonal Sliced Fruit & Berries | \$4/Guest

AC Breakfast Sandwich | \$7/Guest

La Quercia Prosciutto, Cage Free Egg, Manchego, Brioche Roll





LUNCH

LUNCH

- ALL PRICING IS BASED ON A PER PERSON CHARGE AND MINIMUM OF 15 PEOPLE

AC Soup, Salad, and Sandwiches - \$33

Chef's Soup of the Day

Orzo and Feta Salad with Peppercorn - Balsamic Vinaigrette

Roasted Tomato Salad, Asparagus, Cold Preserve Olive Oil, and Goat Cheese

Choose Three Sandwiches:

Italian Ciabatta - Salami, Mortadella, Capicola, Provolone, Lettuce and Tomato

Roasted Chicken - Sharp Cheddar, Arugula, and Caramelized Tomato Onion Jam

Shaved Prosciutto - Fresh Mozzarella, Ciabatta, Pesto and Spinach

Roasted Turkey - Tomato Tapenade, Baby Spinach and Provolone on Focaccia

Seasonal Grilled Vegetables Wrap - Mixed Greens, Tomato, and Hummus Spread

Individual Bags of Kettle Chips

Assorted Jumbo Cookies

Coffee and Tazo Teas

Assorted Soft Drinks

AC Deli - \$31

Chef's Soup of the Day

Simple Greens, Roasted Tomatoes, Cucumbers, Almonds, Sundried Cranberries

Seasonal Sliced Fruit

Vegetable Couscous Salad

Smoked Turkey Breast, Smoked Ham and Salami

Sliced Swiss, Vermont Cheddar, and Provolone Cheese

Assorted Fresh Breads and Sandwich Rolls

Individual Bags of Kettle Chips

Assorted Dessert Bars

Coffee and Tazo Teas

Assorted Soft Drinks

Community Garden - \$35

Chef's Choice of Soup

Roasted Sliced Chicken

Garlic Herb Shrimp

Romaine and Arcadia Mix

Chopped Bacon, Garlic Croutons, Cucumbers,

Red Onion, Tomatoes, Carrots, Hard-Boiled Egg,

Cheese, Peppers, Hummus, Olives, Chick Peas,

Dried Cranberries

Freshly Baked Rolls

Assorted Salad Dressings

Fresh Ricotta Cannolis

Coffee and Tazo Teas

Assorted Soft Drinks

South of the Border - \$37

Beef & Black Bean Chili

Tijuana Caesar Salad

Select 2:

Spiced Portobellos

Chimichurri Shrimp

Carne Asada Beef

Spiced Chicken

Flour Tortillas, Pico de Gallo, Shredded Lettuce,

Sour Cream, Guacamole, Queso Fresco

Key Lime Tart



LUNCH

- ALL PRICING IS BASED ON A PER PERSON CHARGE AND MINIMUM OF 15 PEOPLE

Boston North Buffet - \$46

STARTERS – Choose Three

Chef's Soup of the Day
Baby Greens, Candied Pecans, Dried Tart Cranberries and Balsamic Vinaigrette Dressing
Slow Roasted Tomato Salad, Arugula, Cold Preserve Olive Oil, and Goat Cheese
Fresh Mozzarella Tomato Caprese, Basil, Balsamic Glaze, Olive Oil
Seasonal Sliced Fruit
Caesar Salad with Garlic Croutons
Greek Pasta Salad
Red Bliss Potato Salad

ENTREES – Choose Two

Pan Seared Chicken, San Marzano Tomatoes, Olives, Oven Roasted Potatoes
Spinach Ricotta Ravioli, Roasted Tomatoes, Parmesan Cream
Baked Haddock, Herb Breadcrumbs, Caper-Lemon Cream Sauce
Slow Roasted Pork Loin, Apricot-Rosemary Glaze, Pesto Rice
Pasta Primavera, Seasonal Vegetables, Penne, Olive Oil-Garlic
Chicken Saltimbocca, Prosciutto, Sage, Fresh Mozzarella, Exotic Mushrooms, Broccoli
Baked Salmon with Ratatouille, Herb Butter

DESSERTS – Choose Two

Chocolate Chunk Cookies
Coconut - Chocolate Bars
Lemon Squares
Petite Cheesecakes

BEVERAGES

Coffee and Tazo Teas
Assorted Soft Drinks and Water

BOXED LUNCH TO GO - \$30

All Boxed Lunches Include:

Orzo & Feta Salad with Peppercorn Balsamic Vinaigrette
Kettle Cooked Potato Chips
Fresh Whole Fruit
Jumbo Chocolate Chip Cookie
Assorted Soft Drink or Bottled Water
Assorted Smoked Turkey Breast, Smoked Ham, and Salami

Sandwich Selections:

Mixed Italian on Ciabatta
Smoked Turkey and Bacon on Sourdough
Tuna Salad Wrap
Smoked Ham and Brie on Croissant



LUNCH

- ALL PRICING IS BASED ON A PER PERSON CHARGE AND A GROUP OF LESS THAN 15 PEOPLE

Express Lunch - \$40

First Course (Choose One)

Legal Seafood Clam Chowder

Cape Cod Clams, Cream & Herbs

Caesar Salad

Hearts of Romaine, Herbed Parmesan, Heirloom Tomatoes & Croutons

Add: Chicken - \$7, Steak - \$11 or Shrimp - \$12

Second Course (Choose One)

Artisanal Burger

Steak Burger, Brioche, Pork Belly, Brie, Bacon Jam, Truffle Oil & Tater Tots

Herb Roasted Chicken

Spinach, Kale, Tomato Garlic Confit, Polenta Cake

Atlantic Salmon

Quinoa Tabbouleh, Seasonal Vegetables & Micro Salad

Vegetarian Option

Chef Choice of Pasta

Third Course (Choose One)

Crema Catalana

Creamy Custard, Caramelized Sugar

Limoncello Flute

Lemon Gelato, Limon cello Sauce

BEVERAGES

Coffee and Tazo Teas

Assorted Soft Drinks and Bottled Water





COFFEE BREAKS

COFFEE BREAKS

- BASED ON ONE AND A HALF HOURS OF SERVICE
- EACH COFFEE BREAK IS SERVED WITH FRESHLY BREWED COFFEE AND TAZO HERBAL TEAS
- ALL PRICING IS BASED ON A PER PERSON CHARGE

Mid-Morning Boost - \$15

Assorted Biscotti
Sliced Fresh Fruit
Individual Greek Yogurts
Coffee and Tazo Teas

Healthy Living - \$14

Vegetable Crudit  with Ranch
Pita Chips with Hummus
Coffee and Tazo Teas

BYO Trail Mix - \$12

Assorted Nuts
Chocolate Candies and Pretzels
Dried Fruits
Coffee and Tazo Teas

Afternoon Energizer - \$16

Freshly Baked Chocolate Chip Cookies
Brownies
Assorted Granola Bars
Coffee and Tazo Teas

ENHANCEMENTS TO THE COFFEE BREAKS

Beverages

Freshly Brewed Coffee and Tazo Herbal Teas \$4/guest
Individual Soft Drinks \$5ea
Individual Bottled Waters (Still & Sparkling) \$4ea
Fruit Juice Pitchers \$16ea
Individual Milks (Skim, Whole & Soy) \$5ea

From The Bakery

Freshly Baked Croissants \$4ea
Freshly Baked Chocolate Chip Cookies \$5ea
Chocolate Fudge Brownies \$5ea
Lemon Squares \$5ea
Warm Soft Pretzels with Stone Mustard \$6ea

Snacks

Granola Bars \$4ea
Rice and Marshmallow Treats \$4ea
Hummus and Pita Chips \$5/guest
Whole Fruit \$4/guest

All-Day Coffee & Beverage Station - \$22

Assorted soft drinks, bottled water, freshly brewed regular & decaf coffee and herbal teas





RECEPTION

Cold Hors d'oeuvres - \$6 each

MINIMUM 25 PIECES EACH

Tomato Bruschetta Served on a Crostini
Jumbo Shrimp Cocktail, Bloody Mary Cocktail Sauce
Grilled Chicken & Hummus with Roasted Tomato Chutney on a Crostini
Prosciutto Wrapped Asparagus
Boursin Stuffed Heirloom Tomatoes
Blue Cheese Stuffed Figs
Chilled Gazpacho Shooters
Tomato, Watermelon, Mozzarella Skewers
Truffled Deviled Egg
Petite Avocado Toast, Radish, Micro Greens

HOT CANAPES - \$6 each

MINIMUM 25 PIECES EACH

Mini Beef Wellington
Day Boat Scallop & Bacon, Herb Remoulade
Brie and Raspberry Phyllo
Spanakopita
Sesame Chicken Skewer
BBQ Pork Slider
Vegetable Spring Roll, Ginger Soy Sauce
Coconut Shrimp, Sweet Chili Sauce
Chicken Empanda, Romesco Sauce
Franks in a Blanket, Dijon Mustard



RECEPTION

- ALL PRICING IS BASED ON A PER PERSON CHARGE AND MINIMUM OF 20 PEOPLE

STATIONARY DISPLAY

Farmhouse Vegetable Display - \$12

Assorted Seasonal Vegetables, Hummus, Blue Cheese, Avocado Ranch

Charcuterie Display - \$21

Butcher Block Displayed Selection of Cheese, Cured Meats, Relishes and Accompaniments, Herb Crostini, Crackers, Flatbreads

Stone Baked Flat Bread Station - \$17

Four Cheese, Oversized Pepperoni & Sausage, Roasted Vegetable

Cheese Board - \$15

International & Domestic Cheeses, Honey, Olives, Sundried Fruit, Spiced Nuts, Crostini, Crackers, Flatbreads

Poached Shrimp Cocktail Display - 6/pc

Jumbo Shrimp, Cocktail Sauce, Chimichurri, Lemons

Mediterranean Display - \$15

Garlic Hummus, Marinated Feta, Tabbouleh, Pita Chips, Pickled & Roasted Vegetables, Marinated Olives

RECEPTION

- BASED ON ONE HOUR OF SERVICE
- ATTENDANT REQUIRED FOR ACTION STATIONS, \$100 PER
- ATTENDANT STATIONS REQUIRE A MINIMUM OF 20 GUESTS
- ALL PRICING IS BASED ON A PER PERSON CHARGE

ACTION STATIONS

Slow Roast Tenderloin of Beef - \$25

Roasted Exotic Mushroom Demi, Horseradish Cream, Slider Rolls

Cilantro Garlic Pork Loin - \$22

Chimichurri, Mango Salsa

Pasta Station - \$25

Spinach Ricotta Ravioli with Vodka Tomato Cream
Fresh Rigatoni with Prosciutto, Spinach and Garlic Olive Oil
Cavatappi, Roasted Vegetables and San Marzano Tomatoes
Parmesan Cheese
Cracked Pepper
Olive Oil
Garlic Bread





DINNER

DINNER BUFFET

- BASED ON ONE AND HALF HOURS OF SERVICE
- DINNER BUFFETS REQUIRE A MINIMUM OF 20 GUESTS
- ADDITIONAL ENTRÉE CHOICES ARE \$9 PER PERSON
- ALL PRICING IS BASED ON A PER PERSON CHARGE

Tailormade Buffet - \$62

STARTERS – Choose Three

Apple-Butternut Squash, Toasted Pumpkin Seeds
Chicken Chili, Grated Cheddar Cheese, Sour Cream
New England Clam Chowder, Chowder Crackers
Minestrone with Pesto
Roasted Corn Chowder, Cilantro Cream
Baby Spinach, Gorgonzola, Shaved Red Onions with Dried Apricots
Grilled Asparagus with Goat Cheese, Roasted Potatoes and Arugula
Fresh Mozzarella and Tomato Caprese, Fresh Basil and Balsamic Glaze
Caesar Salad with Garlic Croutons, Blistered Cherry Tomatoes, Shaved Parmesan
Greek Salad, Romaine, Feta, Olives, Cucumbers, Tomatoes, Lemon Vinaigrette

ENTREES – Choose Two

Herb Crusted Breast of Chicken, Tomato, Olives, Herbs
Local Caught Haddock, Lemon Butter Sauce, Herb Bread Crumbs
Oven Roasted Salmon, Roasted Tomato, Cream, Fennel, Capers
Roast Beef Sirloin, Rosemary Glaze, Asparagus Tips
Roast Pork Loin, Bacon Apple Chutney, Mustard Jus
Shrimp Ravioli, Roasted Tomatoes, Fresh Parmesan Cream, Wilted Spinach
Seared Monkfish with Chorizio, Roasted Tomatoes and Chardonnay
Spinach and Ricotta Ravioli, Nicoise Olives, San Marzano Tomatoes
Wild Mushroom Ravioli, Parmesan Cream Sauce, Peas, Shaved Farmers Cheese

Sides - Choose Two

Garlic Mashed Potatoes
Saffron Jasmine Rice
Roasted Seasonal Vegetables
Asiago-Herb Yukon Gold Potatoes
Spanish Mission Rice with Beans
Cavatappi with Parmesan and Garlic Roasted Root Vegetables

DESSERTS - Choose One

Assorted Mini Pastries
Mini Assorted Cheesecakes
Assorted Dessert Bars
Tres Leches Cake with Caramel & Key Lime Tart
Cupcakes

BEVERAGES

Coffee and Tazo Teas
Assorted Soft Drinks and Juice





BEVERAGE/COCKTAILS

BEVERAGE / COCKTAILS

- HOSTED BAR ON CONSUMPTION
- ONE BARTENDER REQUIRED FOR EVERY 75 GUESTS; BARTENDER FEE, \$75 PER BARTENDER
- IF YOU WOULD LIKE ADDITIONAL BARS/BARTENDERS, \$75 EACH
- ALL PRICING AND BRANDS ARE SUBJECT TO CHANGE

CALL BRANDS

MARTINI	\$13
WINE	\$10
MIXED DRINK	\$11
DOMESTIC BEER	\$7
IMPORTED BEER	\$8

PREMIUM BRANDS

MARTINI	\$16
WINE	\$12
MIXED DRINKS	\$12
DOMESTIC BEER	\$7
IMPORTED BEER	\$8

CALL SPIRITS

Bully Boy Vodka, Bacardi Superior Rum, Sailor Jerry's Spiced Rum, Tanqueray Gin, Johnnie Walker Red Label Scotch, Maker's Mark Bourbon, Jack Daniels Tennessee Whiskey, Seagram's VO, 1800 Silver Tequila

CALL WINES

House Chardonnay, House Cabernet, House Merlot, House Pinot Grigio

PREMIUM SPIRITS

Grey Goose, Bacardi Superior Rum, Bully Boy Boston Rum, Mediterranean Gin Mare, Johnnie Walker Black Label Scotch, Bulleit Bourbon, Jack Daniels Tennessee Whiskey, Crown Royal Whiskey, Patron Silver Tequila

PREMIUM WINES

Premium Selection of Red and White Wines

BEER SELECTION

Bud Light, Michelob Ultra, Samuel Adams Rebel IPA, Remain In Light by CBC, Stella Artois



BEVERAGE / PACKAGE HOURLY RATE

- ALL PRICES ARE PER PERSON & CHARGED BASED ON THE GUARANTEED GUEST COUNT OF GUESTS OVER THE AGE OF 21
- ONE BARTENDER REQUIRED FOR EVERY 75 GUESTS; BARTENDER FEE, \$75 PER BARTENDER
- IF YOU WOULD LIKE ADDITIONAL BARS/BARTENDERS, \$75 EACH
- ALL PRICING AND BRANDS ARE SUBJECT TO CHANGE

CALL BRANDS	BEER & WINE	BEER, WINE & SPIRIT
One Hour	\$14	\$19
Two Hours	\$21	\$29
Three Hours	\$26	\$36
Four Hours	\$29	\$40

PREMIUM BRANDS	BEER & WINE	BEER, WINE & SPIRITS
One Hour	\$18	\$24
Two Hours	\$25	\$34
Three Hours	\$31	\$41
Four Hours	\$34	\$45



GENERAL INFORMATION

BANQUET MENUS

To ensure the safety of all our guests, and to comply with local health regulations, neither patrons, nor their guests, shall be allowed to bring food or beverage into the Hotel. We are at your service to custom design a menu and to accommodate your special requests, which will ensure the success of your event. The final details of your event are to be submitted at least three (3 weeks prior to your event so that our entire staff may prepare to accommodate your needs.

PRICING

Due to market conditions, menu prices may change without notice, unless confirmed by a signed banquet event order or contract. All menu items and pricing are subject to change.

GRATUITIES, FEES & TAXES

A customary 17% Service Charge, 7% Taxable Administrative Fee, and 7% Massachusetts State Sales Tax will be added to Food & Beverage prices. A 20% Set-Up Fee, 7% Taxable Administrative Fee, and 6.25% Massachusetts State Sales Tax will be added to Room and Miscellaneous Charges. The Administrative Fee, or any portion thereof, does not represent a tip, gratuity, or service charge for wait staff employees, service bartenders, or other service employees engaged in the event. Bartender and/or Chef Fees do not represent a tip, gratuity, or service charge for wait staff employees, service bartenders, or other service employees engaged in the event.

GUARANTEES

To best serve you and your guests, a final confirmation of attendance ("Guarantee" is required by 12:00 p.m., 72 business hours, prior to your event. This count may not be reduced within this time period; However, we will be prepared to serve more than the final guarantee, upon request. If no guarantee is received, the Hotel will charge for the expected number of guests, as indicated on the banquet event order.

BEVERAGE SERVICE

All beverages functions are arranged through our Sales & Events department. We have a complete selection of beverages to complement your functions. As a Licensee, the Hotel is responsible to abide by regulations enforced by the Massachusetts Beverage Commission. Therefore, it is the Hotel's policy that liquor and/or wine cannot be brought into the Hotel from outside sources. If alcoholic beverages are to be served on Hotel premises (or elsewhere under the Hotel's Alcoholic Beverage License, the Hotel will require that the beverages be dispensed by the Hotel servers and bartenders. The Hotel requires proper identification (photo ID from all guests ordering an alcoholic beverage, and may refuse alcoholic beverage service if the person is either underage, or if identification cannot be produced. We also reserve the right to refuse service of alcohol to anyone who, in the Hotel's judgment, appears intoxicated.

