



EVENT MENU

AC Hotel Jackson Ridgeland | 221 Township Avenue | Ridgeland, MS 39157 | 601-605-1101 | marriott.com/JANAC

WELCOME TO AC HOTEL JACKSON RIDGELAND

A NEW WAY TO MEET WHERE THE HOTEL IS YOUR CANVAS

AC Hotel Ridgeland 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 experienced that will help you feel more creative, effective, and inspired.

Keys to Success:

- Modern design, offering stylish, yet efficient spaces
- Attentive service
- Complimentary Wi-Fi in meeting space and guestrooms
- Modern and localized menu
- AC Kitchen





BREAKFAST

15-person minimum for all breakfast packages

All breakfasts are served with freshly brewed coffee and chilled juices



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BREAKFAST

The Simple Affair | \$16 per person

Fresh whole seasonal fruit
French croissants, assorted danish

The Continental | \$20 per person

Fresh sliced seasonal fruit & berries
Buttermilk biscuits, assorted danish
French croissants, various sweet muffins
Assorted Greek yogurts

The Magnolia | \$28 per person

Southern fried chicken strips
Waffles
Cheesy grits
Scambled eggs
Pork sausage
Buttermilk biscuits with seasonal jams,
honey and butter

The Southerner | \$32 per person

Fresh whole fruit
Sliced seasonal fruits and berries
Assorted pastries & breads
Greek yogurt bar with granola, dried fruits
Scrambled eggs
Applewood-smoked bacon
Breakfast potato hash



BREAKFAST | ENHANCEMENTS

Oatmeal presentation | \$8 per person
Assorted mini-quiches | \$9 per person
Seasonal sliced fruit & berries | \$7 per person
Scrambled eggs | \$6 per person
Applewood-smoked bacon | \$9 per person
Pork sausage | \$9 per person
Stone ground grits | \$6 per person
Breakfast potatoes | \$5 per person

Assorted breakfast bread | \$24 per dozen
Assorted muffins & breakfast pastries | \$35 per dozen
Freshly baked croissants | \$48 per dozen
Bagels | \$42 per dozen
Individual fruit yogurts | \$5 each

BREAKFAST STATIONS

Breakfast Hash Station | \$12 per person

Diced peppers
Onions
Tomatoes
Corned beef
Roasted beef
Shredded potatoes
Manchego and cheddar cheese

Omelet Station | \$16 per person

Diced tomatoes
Red onions
Country ham
Sautéed mushrooms
Spinach
Chopped sausage
Applewood-smoked bacon
Shredded cheddar cheese





COFFEE BREAKS

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COFFEE BREAKS

All Day Beverages | \$18 per person

Starbucks™ brewed coffees
Assorted soft drinks
Sparkling and still bottled waters

À la Carte

Starbucks™ brewed coffee | \$45 per gallon
A selection of Tazo® teas | \$3 per bag
Lemonade, fruit punch, sweet tea, infused waters | \$40 per gallon
Milks | \$3 each
Bottled fruit juices | \$4 each
Bottled iced tea | \$4 each
Still and sparkling waters | \$4 each
Soft drinks | \$4 each
Energy drinks | \$5 each
Sports drinks | \$5 each

À la Carte Additions

Sliced Seasonal Fruit Display | \$4 per person
Whole Fresh Fruit | \$3 each
Assorted Energy and Granola Bars | \$4 each
Individual Bags of Chips or Pretzels | \$4 each
Assorted Candy Bars | \$3 each
Trail Mix or Snack Mix | \$18 per pound
Assorted Cookies or Brownies | \$36 per dozen



COMPOSED BREAKS

Crudite | \$15 per person

Assorted dips
Fresh vegetables
Toasted pita bread

Energize | \$14 per person

Build your own trail mix bar
House-made granola
Dried fruits, nuts, seeds
Chocolate candies
Individual fruit smoothies
Assortment of energy bars

Fair Grounds | \$14 per person

Soft pretzels served with grain mustard
Peanuts, popcorn, Cracker Jacks®





LUNCH

20-person minimum

All lunches are served with freshly brewed coffee and sweet tea



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LUNCH | SOUP & SALAD

Sicilian I \$29 per person

Kale Caesar Salad:

Garlic croutons, shaved parmesan, hard-boiled eggs, Caesar dressing, grilled chicken

Pesto pasta salad

Berries with ricotta and basil

Italian wedding soup

Assorted cookies

Americano I \$29 per person

Chef's Cobb Salad:

Chopped bacon, hard-boiled eggs, diced tomatoes, cucumbers, shredded cheddar cheese & buttermilk ranch

Assorted turkey and ham pinwheels

Macaroni salad

Fruit Salad

Creamy Tomato Bisque

Assorted cookies



LUNCH | SANDWICH OFFERINGS

25-person minimum

Executive Deli Board I \$28 per person

Mixed green salad with dressings

Home-made potato chips

Fusilli pasta salad

Assorted cookies

Selection of deli meats:

Smoked turkey breast, roast beef,
black forest ham, pastrami

Selection of cheese:

Cheddar, swiss, provolone

Selection of breads:

White, wheat, rye

Premium Deli Luncheon I \$30 per person

Mixed green salad with dressings

Home-made potato chips

Fusilli pasta salad

Country potato salad

Assorted cookies

Premade Gourmet Sandwiches

Turkey, provolone, pesto

Roast beef, cheddar, dijon

Ham, swiss, herb mayo

Chef selection vegetarian option



LUNCH | BOXED LUNCHES

25-person minimum

Choice of up to 3 Sandwiches/Salads | \$23 per person

Choice of up to 4 Sandwiches/Salads | \$26 per person

Sandwiches

Ham and cheddar

Turkey and Swiss

Roast beef and cheddar

Chicken salad

BLT on a croissant

Vegetarian & Vegan

Slow roasted vegetable wrap

Portobello and roasted peppers

Caesar Salad

Grilled chicken, croutons, parmesan, caesar dressing

Greens Salad

Avocado, cucumber, tomatoes, lemon vinaigrette

Mediterranean Salad

Arugula, olives, feta, cucumber, tomato, red onion, balsamic dressing



LUNCH

25-person minimum

Natchez Trail Buffet I \$32 per person

Tossed seasonal greens with various dressings
Country potato salad
Comeback slaw
Honey baked beans
Grilled beef burgers and hot dogs
Accompaniments and condiments
Chef selection of desserts

Ranchero I \$29 per person

Mixed greens, cilantro, corn and black bean salad
Beef fajitas, peppers, onions, sour cream, cheddar cheese, guacamole, salsa, corn tortillas
Chicken enchiladas, salsa verde
Spanish rice and red beans
Chef selection of desserts

Delta Buffet I \$35 per person

Harvest salad with assorted dressings
Comeback slaw
Smoked pulled pork & buns
Assorted BBQ sauces
Cornmeal fried catfish
White cheddar mac & cheese
Mini pecan pies & sugar cookies





DINNER

25-person minimum

All dinners are served with freshly brewed coffee and sweet tea



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PASSED HORS D'OEUVRES

CHILLED

Heirloom tomato and mozzarella skewers | \$36 per dozen

Roasted red pepper & feta toast | \$36 per dozen

Brie and raspberry en croute | \$45 per dozen

Prosciutto, fig and onion jam, crostini | \$48 per dozen

Shrimp cocktail shooters | \$45 per dozen

Smoked salmon on cucumber | \$48 per dozen

Charcuterie and cheese skewers \$48 per dozen

Prosciutto wrapped melon | \$40 per dozen

WARMED

Beef sliders lettuce, tomato, garlic aioli | \$54 per dozen

Crab meat and corn hush puppies | \$42 per dozen

Roasted leek and gruyere tarts | \$42 per dozen

Bacon-wrapped scallops | \$54 per dozen

Flank steak skewers with chimichurri | \$48 per dozen

Southern fried green tomatoes and pimento cheese | \$42 per dozen

Spanish meatballs with herbed tomato sauce | \$54 per dozen

Loaded red bliss potatoes | \$45 per dozen

Grilled chicken, goat cheese flatbread with fig balsamic glaze | \$54 per dozen

Short rib manchego empanada with romesco sauce | \$48 per dozen



RECEPTION BUFFET

25-person minimum

Basilica | \$60 per person

Spinach and kale salad, vinaigrette dressing
Eggplant parmesan
Linguini and mussels in white wine sauce
Chicken saltimbocca with capers
Broccoli pan grotto
Italian loaves with infused olive oils
Chef selection of desserts
Coffee, tea and water

Andalucía | \$70 per person

Mixed green salad
Olive tapenade and crostini
Seared tofu over quinoa
Grilled Salmon and lemon caper beurre blanc
Sliced flank steak with oloroso pan sauce
Roasted vegetables with manchego
Roasted red bliss potatoes
Warm rolls
Chef selection of desserts
Coffee, tea and water

La Provençale | \$75 per person

Mixed green salad
Crostinis with herb tapenade
and goat cheese
Steak au poivre, demi glace
Salmon and sorrel, sherry cream sauce
Herb grilled chicken
Wild mushroom linguini
Roasted vegetables
Warm rolls
Chef selection of desserts
Coffee, tea and water



RECEPTION PACKAGES

Includes chef attendants

40-person minimum

Highland Reception | \$85 per person

Host choice of:

House or Caesar salad presentation
One tasting board
One carving station
One handcrafted display
One culinary station
Warm dinner rolls
Coffee, tea and water

Township Reception | \$95 per person

Host choice of:

House or Caesar salad presentation
Two tasting boards
One carving station
Two handcrafted displays
One culinary station
Warm dinner rolls
Coffee, tea and water

Renaissance Reception | \$135 per person

Host choice of:

House or Caesar salad presentation
One tasting board
Two carving stations
Two handcrafted displays
One culinary stations
Warm dinner rolls
Coffee, tea and water



BUFFET RECEPTION | ENHANCEMENTS

TASTING BOARDS

Artisanal Cheese Board | \$18 per person

Imported and local gourmet cheese selection

Artisanal crackers and sliced bread loaves

Sweet and savory jams and preserves

Lusty Monk® grain mustards

Sliced apple and dried apricots

Pickled varieties including cornichons and caperberries

Full Charcuterie Board | \$20 per person

Imported and local gourmet cured meats

Sliced local baguettes and baked loaves

Savory jams

Spiced almonds

Lusty Monk® grain mustards

Pickled varieties including cornichons and caperberries

The Appalachian | \$16 per person

Locally sourced country ham slices

Applewood-smoked bacon strips

Chicharrones

Pimento cheese sandwich bites

Lusty Monk® Mustard deviled eggs

Low country style pickle spears, dill and sweet

The Carnegie | \$20 per person

Sliced smoked salmon lox

Fine spiced pastrami

Miniature bagels and sliced bread loaves

Selection of cream cheeses

Thin sliced heirloom tomato and red onion

Pickled varieties including cornichons and caperberries



BUFFET RECEPTION | ENHANCEMENTS (continued)

HAND CRAFTED DISPLAYS

Antipasto | \$17 per person

Thinly sliced Genoa salami and buffalo mozzarella, marinated artichoke and hearts of palms Cipollini onions, roasted peppers, assorted olives

Crusty breads

Grilled Vegetables | \$14 per person

Grilled eggplant, red peppers, zucchini, squash asparagus

Onion-balsamic dip

Crudité | \$10 per person

Fresh baby carrots, broccoli florets, celery, radish, zucchini spears, yellow squash

Buttermilk herb dips

Fruits of the Farm | \$12 per person

Seasonal fresh fruit including cubed juicy melon, local berries, citrus served with lavender-infused honey

Greek yogurt dipping sauce

Chilled Seafood* | \$35 per person

Crab claws, scallops, shrimp cocktail, smoked salmon, oysters

Caper tartar, horseradish

Fresh cut lemons

*Unavailable for package selections.



BUFFET RECEPTION | ENHANCEMENTS (continued)

CARVING STATIONS

Culinary Attendant Required

Roasted Pork Tenderloin I \$375

Serves up to 40 people
Creamy horseradish
Lusty Monk® grain mustard
Warm dinner rolls with whipped butter

Dijon Thyme Rubbed Turkey Breasts I \$325

Serves up to 40 people
Selection of Lusty Monk® grain mustards
Warm dinner rolls with whipped butter
Spiced cranberry sauce

***Roasted Tenderloin of Beef I \$350**

Serves up to 15 people
Au Jus, creamy horseradish
Lusty Monk® grain mustard
Warm dinner rolls with whipped butter

*Items not included in reception packages. Available for additional charge.

CULINARY STATIONS

Culinary Attendant Required

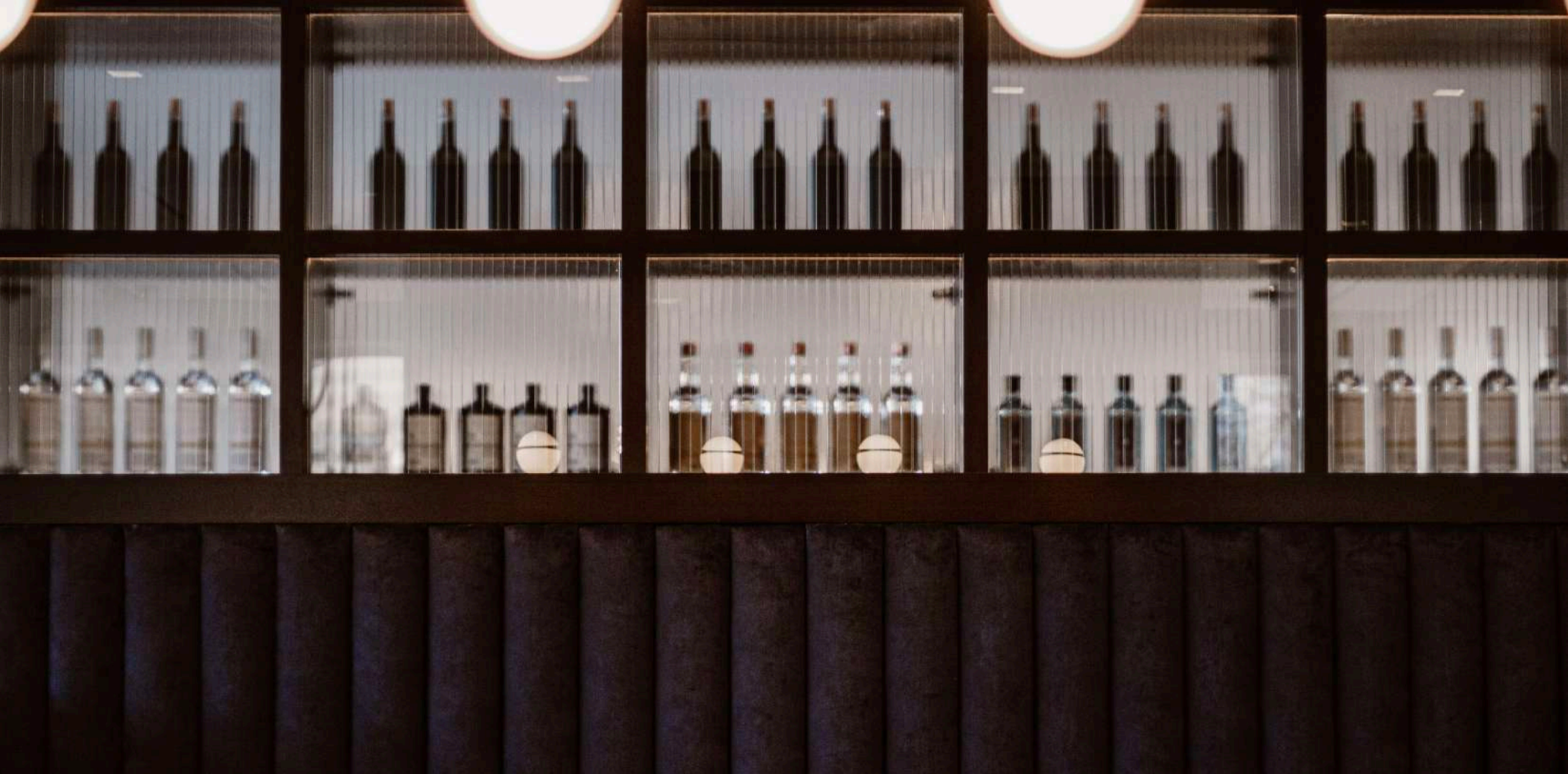
Pasta Station I \$26 per person

Cheese tortellini and penne pasta
Grilled chicken, shrimp, roasted vegetables
Creamy alfredo, marinara, pesto sauce
Parmesan, mozzarella cheeses and garlic breadsticks

Shrimp & Grits I \$25 per person

Sautéed shrimp, southern style gravy
Caramelized onions, diced peppers, tomato, green onions, chopped ham, cheddar cheese





BEVERAGES



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BEVERAGE SERVICE

UNLIMITED BEVERAGE SERVICE

Includes all bartender fees

House Brands:

First hour | \$22 per person

Each additional hour | \$16 per person

Premium Brands

First hour | \$26 per person

Each additional hour | \$20 per person

UNLIMITED BEVERAGE SERVICE

Master Account billed on consumption

One bartender required per 75 guests

Up to 3 hours | \$150 per bartender

Additional hour | \$50 per bartender

House Brand Cocktails | \$9 each

Premium Brand Cocktails | \$12 each

House Wines | \$8 each

Select Wines | \$13 each

Craft Beer | \$6 each

Imported Beers | \$5 each

Domestic Beer | \$5 each

Sparkling Water | \$4 each

Bottled Water | \$4 each

Soft Drinks | \$4 each

CASH BEVERAGE SERVICE

Guest billed on consumption

One bartender and cashier required per 75 guests

Price per drink inclusive of service charge and tax

Up to 3 hours | \$150 per bartender

Additional hour | \$50 per bartender

Up to 5 hours | \$75 per cashier

House Brand Cocktails | \$12 each

Premium Brand Cocktails | \$14 each

House Wines | \$11 each

Select Wines | \$15 each

Craft Beer | \$9 each

Imported Beers | \$9 each

Domestic Beer | \$8 each

Sparkling Water | \$5 each

Bottled Water | \$5 each

Soft Drinks | \$5 each

HOUSE BRANDS

Absolut Vodka

Beefeater Gin

Bacardi Rum

Jose Cuervo Tradicional

Jim Beam Bourbon

Dewar's Scotch

PREMIUM BRANDS

Kettle One Vodka

Tito's Vodka

Bombay Sapphire

Bacardi Reserva

Woodford Reserve

Crown Royal

Johnnie Walker Black

Patron Silver



BEVERAGE SERVICE | ENHANCEMENTS

One bartender required per 75 guests

Up to 3 hours | \$150 per bartender

Additional hour | \$50 per bartender

Champagne Toast Service | \$8 each

Premium champagne, prosecco and wines
available by request

Sunrise Mimosa and Bellini Bar | \$10 each

Fresh squeezed orange, cranberry and grapefruit juice

House wine | \$34 per bottle

Bloody Mary Bar

Minimum of 20 people

Includes various pickled and fresh accompaniments

House Brand | \$12 per drink

Premium Brand | \$14 per drink





AUDIOVISUAL



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AUDIOVISUAL

Meeting Package I \$425 per day

LCD projector, cables, tripod screen, AV cart, setup

Support Package I \$175 per day

Cables, tripod screen, AV cart, setup

Dual Meeting Package I \$650 per day

2 projectors, 2 tripod screens, cables, setup

Flip Chart package I \$65 per day

Easel, Post-it paper, markers

Internet and Networking

We offer high speed wireless internet service for all meeting and public spaces. Please let us know how we can best serve your internet needs.

Polycom Speaker Phone I \$ 125 per day

Includes local and long distance calls, international calls available at additional charge

Podium I \$50 per day

Microphone | Available upon request
(Wireless lavalier or handheld)

Easel I \$15 per day

Power Strips I \$15 per day

AV Terms And Conditions

It is required that AC Hotels setup, operate and strike all equipment unless requirements dictate otherwise. All equipment prices are listed per day. Equipment and labor pricing does not include an applicable service charge of 22% and sales tax. All equipment and labor cancellations occurring less than 48 hours prior to scheduled function shall be billed to customer at published rates.

Any upgraded audio visual needs can be arranged by the AC Hotel through our preferred vendors.



CONSIDERATIONS & POLICIES

FOOD AND BEVERAGE SERVICE

AC Hotel Jackson Ridgeland is responsible for the quality of the food and beverage served to our guests. The sale and service of alcoholic beverages are regulated by the State of Mississippi. To ensure compliance with Madison County Board of Health Regulations, food will be consumed at the hotel premises at the contracted times. The menus are designed with consciousness for our food quality, staff and specifically our guests. We are happy to serve groups under the requested minimums for an additional \$75.00 flat fee. In compliance with Mississippi Liquor Laws, AC Hotel is the only authorized Licensee to sell and serve liquor, beer and wine on the hotel premises. Alcohol from outside the hotel is not permitted to be brought into or consumed in any licensed area of the hotel, unless pre-approved by the General Manager, and inclusive of any corkage fee. Alcohol may not be self-served in a banquet or hospitality room. At all times an appropriately trained bartender, and/or server, must be in control of the service of alcohol. The AC Hotel reserves the right to refuse service to any person who appears to be intoxicated. We reserve the right to inspect the identification of any person attending events in the banquet, meeting areas, and restaurant space. If identification is not available upon request, no alcohol will be served to that guest. No one under twenty-one years of age will be served alcoholic beverages. All bars will incur a bartender fee of one bartender per every 75 guests at \$150.00 for three hours and \$50 for each additional hour. Cash bars must reach a minimum of \$750.00 in sales. If the minimum is not met, the difference will be charged to the final master account.

SERVICE CHARGE AND TAX

All catering and banquet charges are subject to a 22% service fee and current state tax of 7%. Should your culinary or carving station require a culinary attendant, a fee of \$100 for up to 75 guests will apply. Passed hors d'oeuvres will be passed with one server per 40 guests. If you require more servers to pass a fee of \$25.00 per server per hour will be applied.

FUNCTION ROOM ASSIGNMENTS

Room assignments are made accordingly to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from the expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

GUARANTEES

A guaranteed attendance figure is required for all meal functions three (3) business days prior to the function date and is not subject to reduction. If the sales office is not advised by this time, the estimated figure will become the guarantee. The number is not subject to reduction; however AC Hotel Jackson Ridgeland will be prepared to serve 5% above the guaranteed number specified.

BILLING

A form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit, prepayment, direct billing (subject to approval) or a completed credit card authorization form.

DISPLAY, DECORATIONS AND PERSONAL PROPERTY

Any property of the patron or patron's guests brought onto the hotel premises and left at the conclusion of the event shall be the sole risk of the patron. AC Hotel will not be held liable for any loss or damage to any such property for any reason. Nothing may be fixed to walls with tape, glue or nails. Decorations such as confetti, glitter, etc., is strictly prohibited. AC Hotel reserves the right to charge for damages or clean up that may occur during events, pertaining to these restrictions.

BANQUET MENUS

Banquet menus, room arrangements and other details pertaining to your event should be submitted to your catering sales manager at least three weeks prior to your event. Our culinary staff is happy to plan a customized menu for your event or assist you in your selection process. Only food prepared by AC Hotel may be consumed in hotel banquet facilities. All menu pricing is subject to change without notice.

