



## EVENT MENU

AC Hotel Bozeman Downtown

110 N Tracy Ave. Bozeman, MT 59715

T: 406-602-1072 F:406-602-1079

# WELCOME TO AC HOTELS

A new way to meet where our hotel is your canvas.

AC Hotel Bozeman Downtown 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:

- Modern design offering stylish, yet efficient spaces
- Attentive service
- Free Wi-Fi in meeting space and sleeping rooms
- Modern and localized menu
- Benchmark [pies + libations] - 6<sup>th</sup> floor rooftop bar & restaurant
- AC Kitchen
- AC Lounge<sup>SM</sup>





# BREAKFAST

10-person minimum for all breakfast packages, or your attendees can head through our AC Kitchen @ \$15/person



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# AC SIGNATURE BREAKFAST

## AC KITCHEN

*(suitable for groups less than 25, served in the AC Kitchen with voucher)*

Bananas, Seasonal Hand Fruit, Seasonal Cut Fruit  
Assorted Milks w/ non-dairy options  
Fresh Fruit  
Assorted Chobani Yogurt  
Granola, dried fruits, nuts  
Hard Boiled Eggs  
Assorted Savory and Sweet Breakfast breads  
La Quercia sliced prosciutto  
Selection of sliced meats and cheeses w/ condiments  
Assorted Cereal  
Freshly Baked All-Butter Croissants  
Whole Grain Bread  
Sweet Butter and Jams  
Selection of Homemade Muesli and Chia Puddings

### Four made to order entrées served tableside

Tazo Teas  
Starbucks Coffee (hot and iced)  
Nespresso Specialty coffee  
Fresh Juices

\$15/Guest

## AC EUROPEAN CONTINENTAL

Savory Breakfast Quiche  
*(Vegetarian and meat)*  
All-Butter Croissants  
Sweet Butter and Jams  
Fresh Fruit  
Selection of Muesli or Chia Pudding  
Selection of sliced meats and cheeses w/ condiments  
Fresh Juices  
Tazo Tea  
Starbucks Coffee (hot and iced)  
\$20/Guest

### Enhancements:

Avocado Harissa Toast \$5/person  
Baked French Toast Bar w/ chef choice accompaniments \$8/person



# BREAKFAST

## AC GRAB & GO

*Off to your next adventure don't forget breakfast running out the door*

Seasonal Whole Fruit  
Assorted Chobani Yogurt

### Choose 1:

- Vegetarian & local meat burritos  
or
- Italian inspired sandwiches
  - Prosciutto, egg, & cheese
  - Roasted tomatoes, egg, & cheese

Tazo Tea

Starbucks Coffee (hot and iced)

Bottled juices & milk

\$15/Guest

## The MONTANA

*All the meats*

Local Daily's bacon  
Local Daily's Ham  
Local Daily's sausage  
Scrambled eggs  
Breakfast potatoes  
Huckleberry French Toast Bake  
Whipped topping | butter | syrup  
Fresh fruit display  
Fresh Juices  
Tazo Tea  
Starbucks Coffee (hot and iced)

\$40/Guest

## ALL THE STATIONS

### Pastry bar

Assorted pastries from around the world and our famous croissants

### Lox & Bagel bar

Smoked salmon, cream cheese, bagels & accompaniments

### The Standards

Eggs, bacon, sausage, potatoes  
Fresh fruit display  
Fresh Juices  
Tazo Tea  
Starbucks Coffee (hot and iced)

\$40/Guest

### Baked French Toast Bar

With accompaniments \$8/person





# LUNCH



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# AC EUROPEAN LUNCH

## AC TORRADA BUFFET

*(Setup either in meeting room or in the AC Kitchen)*

### **(Choose two)**

Red Pepper & Feta Toast

Tomato & Manchego Cheese Toast

Roasted tomato & olive oil with La Quercia Prosciutto

Apple & Manchego Cheese Salad

AC Antipasto Salad

Roasted Sea Salt Potatoes w/ Garlic Aioli

\$25/Guest

### **Add SOUP:**

Spanish potato & Chorizo

Vegetable lentil

+\$5/person

## AC FAMILY MEAL

*(Setup as either a pleasant family-style meal for groups of 12 or less or buffet for larger groups)*

Herb Rubbed Chicken w/ Tomato & Olives

Salmon w/ Spiced Lentils

### **(Choose One)**

Avocado HARRISA Toast

Tomato & Prosciutto Toast

### **(Choose One)**

Apple & Manchego Cheese Salad

AC Antipasto Salad

Roasted Sea Salt Potatoes w/ Garlic Aioli

Still & Sparkling Water

\$35/Guest

## STREET TACO

*(Setup either in meeting room or in the AC Kitchen)*

### **Mexican salad**

Romaine lettuce, tomatoes, roasted corn, pepita, cotija, and cilantro lime vin

Cilantro lime rice

Black beans

Corn tortillas

Pulled chicken

Pork carnitas

Assorted salsa

Onions + cilantro

Cotija

\$30/ person

### **Add DESSERT:**

Churro bar

Chocolate | caramel | cinnamon | whipped cream

+\$5/person



# LUNCH

## TO-GO LUNCHES

Select no more than 2 choices  
Choices due 7 days prior

### TURKEY CLUB

### TUNA

### ROAST BEEF

### VEGETABLE

Roasted & fresh veggies,  
hummus

Served on focaccia. GF wraps  
available upon request

Assorted Hand Fruit | Assorted  
Cookie | Assorted Chips | Bottled  
Water

Served with chips, cookies, and  
fruit.

\$20/Guest

## SOUP AND SALAD COMBO

(choose one)

Roasted Tomato Basil  
Spanish Potato and Chorizo  
Butternut Squash  
Chicken Noodle  
Vegetable Lentil

(choose one)

Herb rubbed chicken  
Salmon  
Flank steak

Served on a bed of greens, seasonal  
roasted and fresh veggies, and AC  
lemon vinaigrette.  
fresh focaccia bread  
\$25/Guest

## PISANO (Benchmark only)

Caesar salad  
Broccolini  
White bean puree  
w/ Roman focaccia  
Chef assorted pizzas

\$35/Guest

20 person min

## ITALIAN

Antipasti board  
Caesar salad  
Traditional Local Meat Lasagna  
Garlic butter focaccia

\$28/person

## MONTANA'S DELI

Chef's Inspired Soup of the Day

### AC GREENS

Garden Greens, Baby Heirloom  
Tomatoes, Cucumbers, AC lemon  
Vinaigrette

Kettle chips

### Build your own sandwich:

Angus Roast Beef  
Roast Turkey Breast  
Black forest Ham

Assorted cheeses, lettuce, tomato,  
onion, pickles, mayo and Dijon  
mustard

Focaccia

\$27/Guest







# DINNER



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# HORS D'OEUVRES

2 DZ MINIMUM REQUIRED PER CHOICE

3 CHOICE MAXIMUM, 6 CHOICE MAXIMUM FOR HEAVY APP RECEPTION

## STATIONARY DISPLAYS

### AC CHARCUTERIE

Chef assorted import/domestic cheeses and meats with accompaniments. \$9/Guest

### FARMER CRUDITÉ BOARD

Hummus & Ranch \$5/Guest

### DIP, baby DIP

Spinach & artichoke, white bean-herb dip, French onion, breads & crackers. \$8/Guest

### FLATBREAD

Chef assorted @\$8/Guest

### ANTIPASTO BOARD

Roasted/fresh veggies, pickled favorites, cheese & cured meats @\$9/Guest

### SEAFOOD FEAST

Shrimp, oysters, mussels, crab dip, crostini & accompaniments.  
@MARKET/Guest

## PASSED- COLD

### CAPRESE SKEWERS

Seasoned tomatoes, mozzarella, basil oil & balsamic drizzle @\$20/dz

### AC TOASTS

Assorted AC toast @\$22/dz

### CHIMICHURRI SHRIMP

Red chimichurri sauce@\$34/dz

### BISON CARPACCIO

Dijon caper aioli, toasted focaccia points @\$35/dz

### SMOKED TROUT DIP

Kettle chips @\$33/dz

## PASSED- HOT/AMBIENT

### CRAB CAKES

Lemon Old-Bay aioli @ MARKET PRICE/dz

### LOCAL MEATBALL

Bourbon BBQ sauce @\$33/dz

### SHREDDED DUCK

Latin spiced duck on Arepa cake with a red Chimichurri @\$34/dz

### TORTILLA ESPAGNOLA

Poached onions, potatoes in eggs with a smoked paprika aioli, chives @\$27/dz

### SHISHITO PEPPERS

Blistered @\$20/dz



# AC DINNER

## AC YOUR WAY

*(Setup as either a pleasant family-style meal for groups of 12 or less and buffet for larger groups)*

**\$52/Guest**

### STARTS (Choose one)

#### SOUP

Roasted Tomato Basil  
Spanish Potato and Chorizo  
Butternut Squash  
Chicken Noodle  
Vegetable Lentil

#### SALAD

##### AC GREENS

Garden Greens, Baby Heirloom  
Tomatoes, Cucumbers, AC lemon  
Vinaigrette

##### AC CAESAR SALAD

Hearts of Romaine, Grape Tomatoes,  
Shaved Parmesan, Garlic Croutons

##### BABY SPINACH

Baby spinach, red onion, bacon,  
gorgonzola & AC lemon vinaigrette

Or choose two for +\$7

### SIDES (Choose two)

Roasted potatoes  
Fresh seasonal vegetable  
Orzo pasta  
Creamy spinach parmesan  
Wild rice pilaf  
Yukon mashed potatoes

### MAINS (Choose two)

Tri-tip, chimichurri  
Saffron chicken, tomatoes + olives  
Pork loin, huckleberry gastrique  
Salmon, herbs + roasted tomatoes

### ENHANCEMENTS

Sub main dish for an enhancement

Trout, brown butter +\$4  
Walleye, vin blanc +\$2  
Bison Tenderloin, +\$20  
Beef Tenderloin, +\$10

### SWEETS (Choose one)

Assorted Chef's Table  
Tiramisu jars  
Flourless chocolate torte  
with Flathead cherry compote  
Mini cheesecake jars

### Dietary restrictions:

Accommodations are easily made. Please submit requests a minimum of 14 days prior with guest name and needs.



# PLATED/ FAMILY STYLE DINNER

## PLATED

### STARTS (Choose one)

### SOUP

Roasted Tomato Basil  
Spanish Potato and Chorizo  
Butternut Squash  
Chicken Noodle  
Vegetable Lentil

- OR -

### SALAD

#### AC GREENS

Garden Greens, Baby Heirloom Tomatoes, Cucumbers, AC lemon Vinaigrette

#### AC CAESAR SALAD

Hearts of Romaine, Grape Tomatoes, Shaved Parmesan, Garlic Croutons

#### BABY SPINACH

Baby spinach, red onion, bacon, gorgonzola & AC lemon vinaigrette

Or choose two for +\$7

### MAIN(Choose one)

### SURF & TURF

Beef tenderloin, 3 jumbo prawns, mashed potatoes, fresh vegetable, truffle compound butter, garlic herb butter. @\$64/Guest

- OR -

### FIELD & STREAM

Bison tenderloin, trout, roasted fingerling potatoes, fresh vegetable, lemon basil vin blanc & rémoulade. @\$68/Guest

### SWEETS(Choose one)

Assorted Chef's Table

Tiramisu jars

Flourless chocolate torte  
with Flathead cherry compote

Mini cheesecake jars

## FAMILY STYLE- Rooftop

@\$55/Guest

### STARTS

### CHARCUTERIE

Chef assorted import/domestic cheeses and meats with accompaniments.

### SALAD

### AC GREENS

Garden Greens, Baby Heirloom Tomatoes, Cucumbers, AC lemon Vinaigrette

### SIDES

Roasted broccolini

### PIZZA

Assorted Neapolitan pizza

### SWEETS

Assorted shared desserts





# COFFEE BREAKS



# COMPOSED BREAKS/ A LA CARTE

## AC SWEET TREATS

Strawberries & Nutella  
Freshly Baked Croissants  
Chocolate Sauce

\$10/Guest

## AC SAVORY + HEALTHY

Kettle chips  
Fresh veggie crudité w/ dips  
Whole Fruit

\$15/Guest

## AC MARKETPLACE

Assortment of AC Market Snacks  
Pistachios  
Tate's Cookies  
Mrs. Vickie's Kettle Chips  
Whole Fruit

\$20/Guest

## AC MID-MORNING BOOST

Biscotti  
Sliced Seasonal Fruit  
Individual Greek Yogurt

\$10/Guest

## AC ARTISAN MEATS & CHEESES

### (Choose One)

La Quercia Prosciutto  
Salami

### (Choose One)

Manchego Cheese  
Brie Cheese

Toasted Rustic Bread w/ Olive Oil  
Chili & Citrus Marinated Olives  
Cilantro Lime Pistachios & Pepitas

\$15/Guest

## BRIDGER TRAIL MIX

Build your own trail mix with assorted mix nuts, dried fruit, seeds, and M&M's.

\$12/Guest

## AC COMPLETE

AM -Yogurt parfaits  
Mid-AM- Croissants + accompaniments  
Post lunch- Chocolate chip cookies  
Late-PM- Kettle Chips + Crudité

ALL DAY BEVERAGES- found on page 15

\$55/Guest

## A LA CARTE

Whole Fruit- \$2 each  
Sliced Fruit- \$4/Guest  
Croissants- \$40/Dozen  
Assorted Danish- \$45/dozen  
Chocolate chip cookies- \$30/dozen  
Kettle Chips- \$4/bag  
Yogurt Parfaits- \$5 each  
Fresh veggie crudité w/ dips- \$5/ person  
Tate's cookie bags- \$4 each  
Pistachios- \$5 each  
Assorted Muffins- \$3 each  
Granola Bars- \$4 each  
Candy Bars- \$4 each  
Sriracha Ranch pretzels- \$3/person  
Anthem Jerky 2.5oz- \$12/ package  
Local assorted jerky





# BEVERAGES

# COFFEE, TEA & BEVERAGES

## AC ALL-DAY HYDRATION & ENERGY BEVERAGES

Bottled Still & Sparkling Water  
Assorted Pepsi Products  
Starbucks Iced/ Hot Coffee  
Tazo Hot Tea  
Assorted Red Bull

Complimentary small snacks to accompany

\$35/Guest

## A LA CARTE STATIONS

COFFEE –HOT | ICED | DECAF  
Starbucks  
HOT TEA  
Assorted Tazo flavors  
LEMONADE  
ICED TEA  
\$45/gallon

*Served with traditional accoutrements*

## AC FRIDGE

BOTTLED WATER  
SPARKLING WATER (flavored/ plain)  
ASSORTED PEPSI  
\$4 each  
ENERGY DRINKS  
\$5 each  
*Served in a stocked fridge charged on-consumption or pre select quantities*

## A LA CARTE

GATORADE - \$4 each  
ASSORTED JUICE- \$4 each  
BOTTLED ICED TEA- \$4 each  
ENERGY DRINKS- \$5 each  
BOTTLED WATER - \$4 each  
SPARKLING WATER - \$4 each  
ASSORTED PEPSI - \$4 each  
ENERGY DRINKS- \$5 each

*Have a favorite in the office... ask your coordinator to add it*

## BEER

BOTTLED BEER  
Domestic beer- \$6  
Import/Craft/ Local beer- \$8  
  
KEG, DRAFT BEER  
(3 month pre-order)  
Domestic keg- \$275/keg  
Import/Craft/Local- \$375/keg

## WINE

Manager's choice- \$32/bottle  
Enhanced selection- \$48/bottle  
**OR**  
Order off of our house wine list at market price.

## SPIRITS

Mixed drinks starting at \$9

**Satellite bar set up fee** (inside meeting room)\$150 fee, if min \$500 is not met







# AUDIOVISUAL

Ask about our inclusive packages built into room rental prices



# AUDIOVISUAL

## LCD DATA PROJECTION

90" LCD TV	\$200
4000 Lummus LCD projector w/ stand	\$150

## PROJECTION SCREEN (INCLUDES DRESS KIT)

120" Projection Screen	\$200
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## DATA *HDMI always provided*

Lighting adapter	\$25
USB-C adapter	\$25
VGA adapter	\$25
Polycon conference phone	\$25/day
Video conference (OWL services)	\$150/day

## POWER

Power to tables w/ USB ports	\$10/table
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## MICROPHONES

Wireless Lavalier/ Handheld Microphone	\$25per
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## FLIP CHARTS/ WHITE BOARD

Flipchart Easel w/Post-It Paper, Pad & Markers	\$25 per
White board w/ dry erase markers	\$50 per





# EXECUTIVE MEETING PACKAGE

Ask our sales team about crafting a special package for you!



# POLICIES

## FOOD AND BEVERAGE

AC Hotel Bozeman is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the hotel from the outside. If liquor is requested for your event, the legal drinking age is 21 year of age on the date of the event.

## BANQUET SERVICE CHARGE AND SALES TAX

All food and beverage purchases & audio visual and equipment rentals are subject to 22% Service Charge.

## GUARANTEES

Final guarantees for food and beverage purchases are due 14 days prior to the start date of your event. Should no guarantee be provided the contracted guest count will be used as the final guarantee. Guarantees can not be lowered within 7 days prior to your event. Should your guest count increase, please contact your event specialist immediately, as last minute increases may be subject to menu modification due to food availability.

## 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.

## BILLING

An acceptable form of payment must be agreed upon during the initial booking arrangement. Acceptable forms include advance deposit (prepayment), direct billing (subject to approval) or a completed credit card authorization form. The estimated balance of the program will be billed to the credit card on file 72 hours prior to the event.

## SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event.

## DECORATIONS

Your catering contact will be happy to assist you with arranging freshly cut flowers, centerpieces, ice carvings, themed décor, etc. The hotel will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device.

