



Event Catering 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 Pittsburgh Downtown is proud to offer our event menus. You bring the guests, and we will focus on making your event a success.

Keys to Success:

- Complimentary Wi-Fi in meeting space and sleeping rooms
- Elegant/Intimate setting with ample space
- Attentive service
- Localized menu
- AC Kitchen
- AC Lounge





BREAKFAST



Start Your Day

All Breakfast Menus are Served with Assorted Selection of Fresh Juices,
Regular and Decaf Coffee & Tazo Herbal Teas

Continental Breakfast

- Fresh Baked Butter Croissants
- Assorted Jams & Butter
- Assorted Greek Yogurts with House-Made Granola
- Fresh Whole Fruit
- Hard Boiled Eggs
- Chia Seed Pudding
- Assorted Selection of Fresh Juices
- Regular and Decaf Coffee & Tazo Herbal Teas

\$20 per person

European Continental

- Fresh Baked Butter Croissants
- Assorted Jams & Butter
- Assorted Greek Yogurts with House-Made Granola
- Fresh Sliced Seasonal Fruit & Berries
- Sliced Cured Meats and Farm Cheeses
- Freshly Baked Savory & Sweet Egg Tarts
- Assorted Selection of Fresh Juices
- Regular and Decaf Coffee & Tazo Herbal Teas

\$26 per person

American Breakfast

- Fresh Baked Butter Croissants
- Assorted Jams & Butter
- Assorted Greek Yogurts with House-Made Granola
- Fresh Sliced Seasonal Fruit & Berries
- Scrambled Eggs with Fresh Herbs
- **Choice of:** Crisp Farmhouse Bacon **or** Sausage
- Country Potatoes
- Assorted Selection of Fresh Juices
- Regular and Decaf Coffee & Tazo Herbal Teas

\$30 per person



All prices are subject to a 7% Sales Tax and a 20% Service Charge

AC Hotel Pittsburgh Downtown 1126 Smallman Street Pittsburgh, PA 15222 T: 412.281.9300 F: 412.281.9301

Start Your Day

Breakfast Enhancements

Whole Fruit | \$4 per person

Fresh Sliced Seasonal Fruit & Berries | \$8 per person

Chia Seed Pudding | \$5 per person

Assorted Greek Yogurt w/ Granola | \$4 per person

Assorted KIND Bars | \$5 per person

Steel-cut Oatmeal w/ Brown Sugar & Craisins | \$5 per person

Bagels with Cream Cheese | \$36 per dozen

Fresh Baked Butter Croissants | \$40 per dozen



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Brunch Enhancements

Get “Toasted”

- Assorted Fresh Breads & Bagels
- Assorted Jams, Butter & Cream Cheese
- Sliced Avocado
- Scrambled Eggs with Fresh Herbs
- Assorted Toppings:
 - Spinach, cherry tomato, radish, cucumber, cheese, pickled red onions & “everything seasoning”

\$22 per person

\$28 per person to include Farmhouse Bacon

\$32 per person to include Smoked Salmon

For The Love of Oats

- Fresh Made Oatmeal
- Peanut Butter, Jams & Local Honey
- Bananas, Apples & Assorted Berries
- Assorted Toppings:
 - Hemp & Chia Seeds, Shredded Coconut, Cacao Powder, Cinnamon, Almonds, Walnuts, Flax, Maple Syrup, Milk and Dried Fruit

\$18 per person

Mimosa Bar

- Orange, Pineapple, Cranberry & Passionfruit Guava Juices
- House Champagne
- Assorted Fruit Garnish

\$22 per person for 2 hour service

Bloody Mary Bar

- Tomato Juice
- Tito’s Vodka
- Assorted Vegetable Garnishes, Horseradish & Hot Sauces

\$22 per person for 2 hour service

Spiked Coffee Bar

Irish Coffee:

- Jameson, Local Coffee, Cream

Toddy:

- Bourbon, Breakfast Tea, Lemon, Honey

Salted Cold Brew:

- Vodka, Cold Brew Coffee, Vanilla, Half & Half, Salt

\$22 per person for 2 hour service



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LUNCH



Let's Do Lunch

All Lunch Menus are Served with Freshly Brewed Iced Tea, Water & Chef's Dessert

Boxed Lunch

Choice of 2 Wrap Selections:

- Smoked Turkey & Provolone
- Grilled Chicken, Pesto
- Roasted Vegetable Wrap
- Salami, Provolone, Sun Dried Tomato
- Individual Bag of Kettle Chips
- Chocolate Chip Cookie
- Fresh Whole Fruit

\$28 per person

Picnic

- Chef Inspired Soup of the Day
- Garden Tossed Salad with Balsamic & Ranch Dressings
- Smoked Turkey Breast, Honey Ham, Roast Beef and Salami with Sliced Domestic Cheeses
- Lettuce, Tomato, Onion, Mayo & Mustard
- Assorted Fresh Artisan Breads
- Individual Bags of Kettle Chips

\$32 per person

South of The Border

- Chicken Tortilla Soup
- Fajita Style Chicken
- Seasoned Ground Beef
- Hard & Soft Taco Shells
- Shredded Lettuce, Tomatoes, Shredded Cheese, Jalapeño, and Sour Cream
- Cilantro Lime Rice
- Black Beans
- Tortilla Chips & Salsa

\$34 per person

That's Amore

- Caprese Salad: Sliced Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Cracked Pepper, and Aged Balsamic Dressing
- Chicken Parmesan
- Traditional Style Meatballs in Marinara Sauce
- Chef's choice of Pasta
- Assorted Rolls & Butter

\$34 per person

Land and Sea

- Chef Inspired Soup of the Day
- Garden Tossed Salad with Balsamic & Ranch Dressing
- Thai Chili Glazed Salmon
- Roasted Garlic Herb Chicken
- Rice Pilaf
- Roasted Asparagus
- Assorted Rolls & Butter

\$36 per person

Welcome to The 'Burgh

- Build Your Own Salad
 - Mixed Greens, Black Olives, Croutons, Carrots, Tomatoes, Hard Boiled Eggs, Shredded Cheese, Onions, Cucumbers, and Balsamic & Ranch Dressings
 - Marinated Sliced Steak
 - Seasoned Grilled Chicken Strips
 - French Fries
- Fresh Cut Seasonal Fruit & Berries

\$36 per person



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COFFEE BREAKS



Take a Break

Boost

- Assorted KIND Bars
- Assorted Greek Yogurts
- Whole Fruit

\$12 per person

Savor

- Classic Hummus
- Roasted Garlic Hummus
- Roasted Red Pepper Hummus
- Mixed Vegetables
- Pita Chips
- Salted Pretzels

\$14 per person

Refresh

- Build Your Own Trail Mix
- Assorted KIND Bars
- Assorted Popcorn
- Whole Fruit
- Assorted Gatorades

\$16 per person

Indulge

- Chocolate Chip Cookies
- Assorted Biscotti
- Chocolate Covered Peanuts
- Macarons
- Espresso

\$18 per person

Energize

- Assorted Gourmet Energy Bars
- Individual Bags of Mixed Nuts
- Individual Bags of Kettle Chips
- Mixed Vegetable Tray with Hummus & Ranch
- Fresh Cut Seasonal Fruit
- Red Bull

\$20 per person

Half-Day Hydrate

- Coffee: Regular & Decaf
- Tazo Teas
- Assorted Pepsi Products
- Bottled Water

\$9 per person

Hydrate

- Coffee: Regular & Decaf
- Tazo Teas
- Assorted Pepsi Products
- Bottled Water

\$16 per person

Elevate

- Coffee: Regular & Decaf
- Tazo Teas
- Bottled Water
- La Croix

\$16 per person



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Take a Break | A La Carte

Chocolate Chip Cookies | \$35 per dozen
Individual Bags of Kettle Chips | \$3 per person
Assorted KIND Bars | \$3 per person
Hummus with Pita Chips & Vegetables | \$8 per person

Assorted Soda | \$2.5 per person
Bottled Water | \$2.5 per person
Naked Juices | \$4 per person
Red Bull | \$4 per person
La Croix | \$3 per person
Coffee | \$45 per gallon



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DINNER

What's for Dinner?

All Dinner Buffets are Served with Freshly Baked Rolls,
AC Dessert Display, Assorted Pepsi Products,
Freshly Brewed Iced Tea & Iced Water

The Carson Buffet

- Mixed Greens, Cucumbers, Carrots, Tomatoes, and Croutons, Balsamic & Ranch Dressings

Choose 1 Protein Below:

1. Baked Chicken Parmesan
 2. Sliced Flat Iron Sirloin with Chimichurri Sauce
- Herb Roasted Potatoes
 - Seasonal Vegetable

\$38 per person

The Clemente Buffet

- Chef's Soup of the Day
- Mixed Greens Salad: Cucumbers, Carrots, Tomatoes, and Croutons

w/Balsamic & Ranch Dressings

Choose 2 Proteins Below:

1. Roasted Salmon with Sweet Thai Chili Sauce
 2. Baked Chicken with Rosemary
 3. Pork Loin with Apple Chutney
- Herb Roasted Mashed Potatoes
 - Seasonal Vegetable

\$48 per person

The Warhol Buffet

- Chef's Soup of the Day
- Tomato Mozzarella Salad with Olive Oil, Cracked Pepper, & Aged Balsamic Reduction
- Arugula Salad: Tomatoes, Cucumbers, Red Onions, and Croutons

w/ Balsamic & Raspberry Vinaigrette Dressings

Choose 2 Proteins Below:

1. Flat Iron Steak with Chimichurri Sauce
2. Roasted Salmon with Sweet Thai Chili Sauce
3. Pasta Primavera

Choose 1 Starch Below:

1. Baked Potatoes with Cream Cheese, Chives, & Butter
 2. Herb Roasted Potatoes
- Seasonal Vegetable

\$53 per person

20 Person Minimum

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What's for Dinner?

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Freshly Brewed Iced Tea & Iced Water

Smallman Street Buffet \$62 per Person

Soup | Choose One

Italian Wedding Soup
Creamy Tomato and Basil Bisque
Chicken Tortilla Soup

Salad | Choose One

Arugula, Feta Cheese, Strawberries, Crushed Walnuts, Balsamic & Ranch Dressing
Baby Spinach Greens, Red Onion, Bacon, Hard Boiled Egg, Balsamic & Ranch Dressing
Seasonal Mixed Greens, Red Onions, Tomatoes, Carrots, Croutons, Balsamic & Ranch Dressing
Sliced Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Cracked Pepper, and Aged Balsamic Dressing
Traditional Caesar Salad, Hearts of Romaine, Garlic Croutons, Shaved Parmesan Cheese, Caesar Dressing
Seasonal Mixed Greens, Cucumbers, Olives, Red Onions, Feta Cheese, Greek Dressing

Entrees | Choose Two

Thai Chili Glazed Salmon
Oven Roasted Chicken Parmesan
Flat Iron Steak, with Chimichurri Sauce
Roasted Pork Loin, with Bacon & Apple Chutney
Pasta Primavera
Additional Entrée Choices are \$8 Per Person



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Reception

Chilled Hors D'oeuvres - \$6 per person

Vegetable Spring Roll
Prosciutto and Manchego Crostini
Tomato Mozzarella Caprese Skewer
Watermelon Feta Mint Skewer
Cucumber-Dill Canapes

Hot Hors D'oeuvres - \$8 per person

Feta & Spinach Spanakopita
Stuffed Mushroom Caps
Artichoke Beignets
Teriyaki Chicken Skewer
Meatballs w/ Marinara
Chicken Potsticker
Shrimp Cocktail Cups
Coconut Shrimp
Mini Beef Wellington
Mini Crab Cake
Bacon Wrapped Scallops

Charcuterie Display

Assorted Cheeses & Cured Meats, Pickles, Whole Grain Mustard,
Herbed Crostini & Gourmet Crackers
\$12 per person

Imported & Domestic Cheese Display

Chefs selection of imported and domestic cheeses, Crackers, dried
fruits and grapes
\$10 per person

Antipasto Display

Assorted Olives, Artichokes, Stuffed Cherry Peppers, Grape
Leaves, Sundried Tomatoes, Crostini
\$10 per person

Vegetable Crudités Display

Assorted Seasonal Vegetables (Fresh or Grilled) , House-made
Hummus, Ranch,
\$7 per person

Bruschetta Display

3 types of Toasted Breads Traditional Tomato, Olive Tapenade,
& Nutella w/ Berries.
\$7 per person

Spinach and Artichoke Dip

Spinach, Artichoke, and Parmesan Cheese, w/ Crostini & Pita
Chips
\$6 per person

Desserts

Brownies \$3 per person
Macarons \$4 per person
Chocolate Chip Cookies \$4 per person
Individual Cheesecakes \$4 per person
Nutella, Banana & Fig Jam Crostini \$6 per person
Red Velvet Cakes \$8 per person
Tiramisu Cakes \$8 per person

Dessert Display

Assortment of Chef Inspired Desserts
\$7 per person

Seasonal Fresh Sliced Fruit Display

Assorted melons, citrus, berries and other seasonal fruits
\$6 per person



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BEVERAGES



¡Salud!

All Bar Packages include mixers, assorted Pepsi Products & Bottled Water

Iron Package

- House Wines
- Domestic & Imported Beers
- House Spirits:
 - Tito's Handmade Vodka
 - Jack Daniels Whiskey
 - Bacardi Rum
 - Beefeater Gin
 - Jose Cuervo Silver Tequila
 - Dewar's White Label Scotch

\$22 per person for the first hour

\$14 per person for each additional hour

Yinzer Package

- House Wines
- Local Domestic & Craft Beer
- Local Spirits
 - Boyd & Blair Potato Vodka
 - Maggie's Farm Rum
 - Wigle Whiskey Bourbon
 - Wigle Ginevar Gin

\$24 per person for the first hour

\$16 per person for each additional hour

Steel Package

- Select Wines,
- Domestic, Imported & Craft Beers,
- Premium Spirits:
 - Grey Goose Vodka
 - Makers Mark Whiskey
 - Captain Morgan Spiced Rum
 - Hendricks Gin
 - Casamigos Blanco Tequila
 - Johnnie Walker Black Scotch

\$26 per person for the first hour

\$18 per person for each additional hour

Bartender Fee

\$150 per 2 hour event.

30+ guests will require additional bartenders and bartender fees.

Level 7 Buy-outs rates vary based on availability.

Wine & Beer

- Domestic & Imported Beer
- House Wines

\$16 per person for the first hours

\$10 per person for each additional hour

Bubbly Bar Package

- Assorted Juices & House Champagne
- Fresh Berries

\$22 per person for 2 hours of service

Mojito Package

- Assorted Simple Syrup Flavors
- Bacardi Rum
- Fresh Mint

\$20 per person for 2 hours of service



The AC Hotel Pittsburgh Downtown is the only licensed authority to sell and serve liquor for consumption on premises. Therefore, liquor cannot be brought into hotel by groups. Liquor Pricing Reflects Standard Mixed Drinks – Please add \$1 for Rocks Pours and \$2 for Martini's

All prices are subject to a 7% Sales Tax, a 20% Service Charge and Gratuity



AUDIOVISUAL



Audiovisual

Audiovisual Equipment

- Projector & Screen Package | \$250
- Flipchart Package | \$65
- Post it Flipchart Package | \$85
- Power Strip and Extension Cord | \$15
- Wireless Polycom Speaker Phone | \$150
- Wireless Microphone | \$150

General Information

Service Charge and Taxes

A taxable 20% Service Charge and 7% Sales Tax will be added to all Event Technology, Room Rental Setup Fee Prices, and Food & Beverage.

Guarantees

A final guarantee with the number of people anticipated is required 5 business days in advance for all meal functions or the expected number will be used. This number will be your guarantee and it is not subject to reduction.

Smoking

The AC Hotel Pittsburgh Downtown is a smoke free environment

Payment

Terms for payment will be established in your confirmation/contract agreement. Advance deposits and/or payment in full is required. Payments by cashier check must be received 10 days prior to your event. Payment by company or personal check must be received 21 business days prior to your event.

Signage

All signage to be placed in the hotel must be professionally printed and approved in advance by your Event Manager. The use of push pins, tacks, nails, putty, duct tape and other forms to attach posters, banners and signage on any hotel wall, doors, and public areas is strictly prohibited. Banners or posters will be hung by hotel staff and an applicable fee will apply.

Meeting Space

All meeting rooms are setup in accordance to the approved event orders. Requests for change in room setup after the room has been fully set will result in a \$275 room re-set fee.

Electrical / Engineering

Electrical needs will be assessed and charges will vary based on specific needs. Electrical charges in conjunction with decorators, entertainers, production, audio visual companies, etc. will be applied to your account unless other billing arrangements are made in advance.

Outside Food and Beverage

Food and beverage may not be brought into the hotel by any patron or attendee from an outside source.

Additional Security

The hotel will not assume liability or responsibility for damage or loss of personal property or equipment left in any function room. Arrangements can be made with your Event Manager. All outside security personnel are subject to hotel approval prior to event.

Parking

Valet parking is \$15 for daily parking & \$29 for overnight parking

Shipping

Please have boxes addressed to your Event Manager and marked properly with the name and date of the event. Packages received/sent out are subject to handling fees.



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