

# AC ST. PETERSBURG DOWNTOWN AND CANE & BARREL CATERING MENU



110 2nd St N St. Petersburg, FL 33701  
T: 727.864.0001 | F: 727.864.0003

# BREAKFAST

## BREAKFAST BUFFET

### AC CONTINENTAL | \$28 PER PERSON

Fresh Squeezed Florida Orange Juice  
Assorted Tropical Juices  
Sliced Fresh Seasonal Fruits  
Danish  
Muffins  
AC Croissants  
Sliced Imported & Domestic Cheeses and Meats  
Sweet Butter and Fruit Preserves  
Fresh Brewed Coffee  
Decaffeinated Coffee  
Herbal Tea Selection

### SUNDIAL BREAKFAST | \$34 Per Person

Fresh Squeezed Florida Orange Juice  
Seasonal Cut Melons and Citrus Selections  
Farm Fresh Scrambled Eggs  
French Toast with Maple Syrup and Fruit Toppings  
Bacon & Sausage Links  
Crispy Potatoes  
Sweet Butter and Fruit Preserves  
Bakery Basket Assortment  
Fresh Brewed Regular  
Decaffeinated Coffee  
Herbal Tea Selection

## ENHANCEMENTS / A LA CARTE

Assorted Bagels with Cream Cheese | \$48 per dozen  
Yogurt Parfait Fruit Cups | \$10 each  
Whole Fresh Fruit | \$4 each  
Fresh AC Croissants Butters and Preserves | \$48 dozen

# BRUNCH

## BRUNCH OFFERINGS

### DAYDREAM BRUNCH | \$48 PER PERSON

Seasonal Fruit Platter

Scrambled Eggs

Crispy Potatoes

Chorizo

Bacon

Soft Tortillas

Pico de Gallo

Avocado Spread

Roasted Red Peppers

Spinach

Bunelos with Hazlenut Spread

### C&B BRUNCH DELIGHT | \$48 PER PERSON

Seasonal Fruit Platter

Chorizo Biscuits & Gravy

Corn Beef Hash

Scrambled Eggs

Bacon

Crispy Potatoes

Bunelos with Hazlenut Spread

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# BEVERAGES & ENHANCEMENTS

## BEVERAGES

Regular Coffee, Decaffeinated Coffee | \$72 per gallon

Freshly Brewed Hot or Iced Tea | \$60 per gallon

Fresh Lemonade | \$60 per gallon

Fresh Orange Juice | \$75 per gallon

Energy Drinks | \$6 each

Regular & Diet Soft Drinks | \$5 each

Assorted Bottled Juices | \$6 each

Bottled Waters | \$4 each

## ENHANCEMENTS / A LA CARTE

Fresh Baked Cookies or Chocolate Brownies | \$48 per dozen

Assorted Candy Bars | \$4 each

Potato Chips and Popcorn Individually Wrapped | \$4 each

# BREAKS

## BREAKS

### BODEGA BREAK | \$22 PER PERSON

Individual Trail Mix Packets, Assorted Candies, Baskets of Fresh Fruit, Chips, Assorted Baked Goods, Assorted Sodas, Juices, Bottled Water, Fresh Brewed Regular and Decaffeinated Coffee, and Herbal Tea Selection

### AC ARTISAN MEATS & CHEESES | \$28 PER PERSON

Salami, Manchego Cheese, Brie Cheese, Toasted Rustic Bread with Olive Oil, Chili & Citrus Marinated Olives, Marcona Almonds, Locally Sourced Honey, and Gherkin Pickles

### AC EXTRA MILE BREAK | \$22 PER PERSON

Power Bars, Individual Trail Mix Packets, Dried Fruits, Pretzels, Fruit Yogurt, Granola, Whole Fruit, Bottled Juices, Fresh Brewed Regular and Decaffeinated Coffee, and Herbal Tea Selection

### ST PETE FILM BREAK | \$19 PER PERSON

Freshly Popped Popcorn, Dry Roasted Peanuts, Bavarian Pretzels with Spicy Mustard, Assorted Soft Drinks and Bottled Waters, Fresh Brewed Regular and Decaffeinated Coffee, and Herbal Tea Selection

# LUNCH BUFFET

## LUNCH BUFFET

\*Specialty Lunch Buffet Stations (Minimum of 15 Guests)

Buffets are served for an hour and a half.

### HAVANA BUFFET | \$50 PER PERSON

Seafood Pasta Salad  
Mixed Greens with Cilantro Vinaigrette  
Cuban Sliced Roast Mojo Pork  
Spanish Style Chicken  
Yellow Rice  
Spiced Vegetables  
Tres Leches

### FAJITA BUFFET | \$48 PER PERSON

Mixed Green Salad with Cilantro Vinaigrette  
Steak and Chicken Fajita  
Guacamole, Jack & Cheddar Cheeses, Pico-de-Gallo,  
Sour Cream, and Shredded Lettuce  
Soft Flour Tortilla's  
Refried Beans and Mexican Yellow Rice  
Churros

### FARMERS MARKET | \$44 PER PERSON

Build your own Bowl

Mixed Greens  
Quinoa  
Fresh Assorted Vegetables and Toppings:  
Marinated Cucumbers, Tomatoes, Pickled  
Onions  
Nuts, Dried Cranberries, Feta Cheese  
Corn and Black Bean Salsa  
Potato Salad Dill Mustard Vinaigrette  
Charred Broccoli  
Rosemary Roasted Chicken  
Skirt Steak  
Chimichurri  
Romesco Sauce

### TUSCANY BUFFET | \$46 PER PERSON

Caesar Salad  
Minestrone Soup  
Assorted Julienne Sliced Meats & Cheese Display  
Penne Pasta Salad with Sun-Dried Tomato Pesto  
Classic Chicken Marsala  
Vegetables  
Baked Garlic Bread  
Cannoli's

# LUNCH BUFFET

## LUNCH BUFFET

Groups of 15 or Less

Buffets are served for an hour and a half.

### HAVANA BUFFET | \$50 PER PERSON

Cuban Bread

Tostones

Yellow Rice

Black Beans

Choice of Chicken or Pork

Flan

### TUSCANY BUFFET | \$46 PER PERSON

Caesar Salad

Pasta Bolognese

Garlic Bread

Chicken Marsala

Chocolate Cake

### FAJITA BUFFET | \$38 PER PERSON

Mixed Green Salad

Steak Fajita

Chicken Fajita

Guacamole, Jack & Cheddar Cheeses, Pico-de-Gallo

Soft Flour Tortilla's

Mexican Yellow Rice

Churros

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# BOX LUNCH

## THE BOX LUNCH

### CLUB SANDWICH | \$28 PER PERSON

Turkey, Lettuce, Tomato, Swiss Cheese  
Choice of Potato or Pasta Salad  
Fresh Baked Cookie  
Potato Chips  
Assorted Soft Drink or Bottled Water

### CHICKEN SALAD CROISSANT | \$30 PER PERSON

House Made Chicken Salad on AC Croissant  
Choice of Potato or Pasta Salad  
Fresh Baked Cookie  
Potato Chips  
Assorted Soft Drink or Bottled Water

### GARDEN WRAP | \$28 PER PERSON

Portobello Mushroom, Red Pepper, Avocado Spread,  
Spinach, Red Onions, Tomato, Cucumber on Four Tortilla  
Choice of Potato or Pasta Salad  
Fresh Baked Cookie  
Potato Chips  
Assorted Soft Drink or Bottled Water



# DINNER BUFFETS

## DINNER BUFFET

Buffets are for one and one-half hours of service. *(Minimum of 25 Guests)*

### ISLAND BUFFET | \$MKT

Mixed Baby Green Salad  
Cilantro & Jerk Chicken Breast Topped with Red Pepper Sauce  
Guava Barbeque Shrimp Skewers  
Roasted Pork Loin  
Yellow Rice  
Sweet Plantains  
Curry Vegetable Medley  
Chef's Assorted Dessert Table

### EL CUBANO BUFFET | \$65 PER PERSON

Mixed Baby Green Salad with House Vinaigrette  
Snapper with Saffron and Buerre Blanc  
Spanish Chicken Breast Topped with Chimichurri  
Flank Steak Skewers  
Spanish Rice  
Patatas Bravas  
Chef's Assorted Dessert Table/Churros

### ITALIAN BUFFET | \$66 PER PERSON

Classic Caesar Salad  
Antipasto Platter of Assorted Meats & Cheese  
Roasted Chicken Marsala  
Baked Salmon with Garlic Roasted Buerre Blanc  
Penne Pasta with Sun-Dried Tomato and Artichokes  
Garlic and Rosemary Sautéed Vegetables  
Garlic Cheese Bread  
Mini Pastries and Italian Rum Cake

# HORS D'OEUVRES

## HORS D'OEUVRES

Served Stationed or Passed  
(Minimum 50 pieces per item selected)

### Cold Selections Priced per piece

- Caprese Skewers - \$4
- Ceviche Shooter with Plantain Chip - \$6
- Shrimp Cocktail Shooter - \$5
- Avocado Bruschetta - \$5
- Bacon & Smoked Gouda - \$7
- Crostini with Brie & Fruit Preserves - \$5

### Hot Selections Priced per piece

- Croqueta de jamon with house made sauce- \$4
- Mini Cubans- \$5
- Coconut Shrimp with Mango Marmalade - \$6
- Pincho de Pollo (Chicken Skewer) - \$6
- Mac and Cheese Bites with Avocado Ranch - \$5
- Flank Steak Skewers with Chimichurri Sauce - \$8
- Stuffed Mushrooms - \$6
- Beef Empanada with Aioli - \$5
- Meatball with Roasted Red Pepper Sauce - \$6

# DISPLAYS AND STATIONS

## RECEPTION DISPLAYS AND BUFFET STATIONS

Minimum of 15 guests

### Imported and Domestic Italian Meats and Cheeses

\$17 PER PERSON

### Seasonal Fruit Display – Served with honey lime yogurt & Chocolate dipping sauce

\$13 PER PERSON

### Crudités Display with Assorted Dips

\$12 PER PERSON

### Seafood Cocktail Display

Price Per Person

Served with Key Lime Cocktail Sauce, Limes & Lemons

**Shrimp Cocktail** - \$15

**Oysters** – Market Price

**Crab Pinchers** – Market Price

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# BAR BEVERAGE SERVICE

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All Bars Require a \$150 Bartender Fee & \$25 per Hour Cashier Fee

### DOMESTIC BOTTLED BEER SELECTIONS

Bud Light, Coors Light, Michelob Ultra,  
Miller Lite, and Heineken 0

### IMPORTED BOTTLED BEER SELECTIONS

Corona Extra, Heineken, Stella, and Modelo

### HOSTED BAR ON CONSUMPTION

Premium Brand Cocktails

House Brand Cocktails

Wine by the Glass

Imported Bottle Beer

Domestic Bottle Beer

Bottled Water

Assorted Sodas

### Per Drink

\$14

\$12

\$9

\$7

\$6

\$4

\$4

### PREMIUM HOSTED HOURLY BAR

Titos Vodka, Grey Goose Vodka, Johnnie Walker Black  
Scotch, Tanqueray Gin,

Bombay Sapphire Gin, Captain Morgan Spiced Rum,  
Bacardi, Makers Mark Bourbon,

Crown Royal, Casamigos Tequila, Hennessy.

### Per Person

2 Hours **\$42**

3 Hours **\$54**

For Each Additional Hour - \$10

Add a Specialty Cocktail for an additional \$3 per person

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# BAR BEVERAGE SERVICE

## HOUSE BRAND HOURLY BAR

Add a specialty cocktail for an additional \$3 per person

Svedka Vodka, Johnnie Walker Black, Beefeaters Gin, Rum Haven, Captain Morgan Spiced Rum, Jack Daniels, Jose Cuervo Tequila, Courvoisier V.S.

2 Hours	\$32
3 Hours	\$44
Each Additional Hour - \$8	

## DOMESTIC BEER, HOUSE WINE & SODA HOURLY BAR

2 Hours	\$25
3 Hours	\$35

## CASH BAR

	per drink
Premium Brand Cocktails	\$14
House Brand Cocktails	\$10
Wine by the Glass	\$9
Imported Bottle Beer	\$8
Domestic Bottle Beer	\$7
Bottled Water	\$5
Assorted Sodas	\$5

*Mimosa, Mojito, and Bloody Mary Bar are charged based on consumption*

## MIMOSA BAR:

Served with assorted fruits and juices - \$8 per drink

## MOJITO BAR:

Bacardi Cocktails with varying assorted fresh fruits and mint - \$14 per drink

## BLOODY MARY BAR:

Vodka, Bloody Mary Mix, Pickled Veggies, and Bacon - \$14 per drink

# POLICIES

## **FOOD AND BEVERAGE**

Due to license restriction, all food and beverage items must be supplied and prepared by Cane & Barrel at the AC Marriott St Petersburg. Guests may not remove food or beverage from the premises nor consume food and or beverage prepared by a third party without the hotel's written approval.

## **SERVICE CHARGE & TAXES**

A service charge of 23% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders.

## **MENU PLANNING**

Should you desire custom menus; simply communicate your needs to our catering team.

## **BREAK MENUS**

Pricing is based on 30 minutes of service. Additional service times will be charged accordingly.

## **METHODS AND CONDITIONS OF PAYMENT**

A non-refundable deposit is required for all events, with the balance due 72 hours prior to the start of your function. The hotel must have a credit card on file for all events regardless of the method of final payment prior to the start date of your function. Social events are to be fully prepaid 72 hours prior to start date of your function.

## **SHIPMENTS**

All packages accepted through the hotel for your event function may be shipped up to 3 business days prior to the start of your event with no additional charges. Each package will be assessing a handling fee of \$10 per box and \$100 per pallet upon moving them into your event space.