

CATERING MENU



AC HOTEL ST. PETERSBURG DOWNTOWN, 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, Butter and 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, Crisp Bacon & Sausage Links, Rosemary Potatoes, Sweet Butter and Fruit Preserves, Bakery Basket Assortment, Fresh Brewed Regular and Decaffeinated Coffee, and 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

Breakfast Bagel with Bacon, Egg, and Cheese | \$10 each



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

Assorted Nuts, Dried Fruits, 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

MEDITERRANEAN MIX | \$24 PER PERSON

Tzatziki and Vegetable Shooters, Tomato Bruschetta, Artesian Cheeses, Olives, Hummus and Pita Bread

AC ARTISAN MEATS & CHEESES | \$28 PER PERSON

La Quercia Salami, Manchego Cheese, Brie Chees, 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

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

ST PETE FILM BREAK | \$19 PER PERSON

Freshly Popped Popcorn Dry Roasted Peanuts, Caramel Popcorn, 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

Tropical Fruit Salad with Toasted Coconut
Seafood Pasta Salad
Mixed Greens, Raspberry-Cilantro Vinaigrette
Cuban Sliced Roast Pork, Mushroom Demi Glaze
Grilled Mahi-Mahi
Chicken with Rice
Spiced Vegetables
Tres Leches

FAJITA BUFFET | \$44 PER PERSON

Mixed Green Salad, Fresh Fruit Salad
Red Skin Potato Salad
Tequila Tomatoes and Onions
Steak and Chicken Fajita
Guacamole, Jack & Cheddar Cheeses
Pico-de-Gallo, Sour Cream, Diced Tomatoes, Shredded Lettuce
Hard or Soft Flour Tortilla's
Tortilla Chips with Spicy Queso
Refried Beans and Mexican Yellow Rice
Churros

TUSCANY BUFFET | \$46 PER PERSON

Caesar Salad
Minestrone Soup
Assorted Julienne Sliced Meats
Cheeses and Grilled Marinated Vegetables
Penne Pasta Salad with Sun-Dried Tomato Pesto
Classic Chicken Marsala
Three Cheese with Sausage Lasagna
Pasta Primavera with a Marinara Sauce and Crisp Vegetables
Baked Garlic Cheese Bread
Cannoli's

Farmers Market | \$39 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
Roasted Sweet Potatoes
Rosemary Roasted Chicken
Skirt Steak
Chimichurri
Romesco Sauce



BOX LUNCH

The Box Lunch

CLUB SANDWICH | \$28 PER PERSON

Choice of Turkey or Ham, Avocado Spread, and American or Swiss Cheese
Kettle Chips, Fresh Whole Fruit
Chocolate Chip Cookie
Assorted Soft Drink or Bottled Water

CHICKEN SALAD CROSSAINT | \$30 PER PERSON

House Made Chicken Salad on AC Croissant
Potato Salad
Potato Chips, Fresh Whole Fruit
Chocolate Chip Cookie
Assorted Soft Drink or Bottled Water

GARDEN WRAP | \$28 PER PERSON

Roasted Eggplant, Red Pepper Hummus, Spinach, Red Onions, Tomato, Cucumber on Four Tortilla
Pasta Salad
Chips, Fresh Whole Fruit
Chocolate Chip Cookie
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 | \$67 PER PERSON

Mixed Baby Green Salad
Shrimp Salad
Seared Grouper Topped with Mango Coulis
Cilantro & Jerk Chicken Breast Topped
with Tropical Fruit Salsa
Guava Barbeque Shrimp Skewers
Roasted Pork Loin
Caribbean Coconut Rice
Sweet Plantains
Sweet Curry Vegetable Medley
Chef's Assorted Dessert Table

EL CUBANO BUFFET | \$65 PER PERSON

Mixed Baby Green Salad
Panzanella with Croutons, Prosciutto,
Manchego, Roasted Red Pepper and
House Vinaigrette
Snapper with Saffron and Buerre Blanc
Spanish Chicken Breast Topped with
Chimichurri
Chef's Paella
"Ratatouille"
Spanish Rice
Patatas Bravas
Chef's Assorted Dessert Table/ Churros

ITALIAN BUFFET | \$66 PER PERSON

Classic Caesar Salad
Mozzarella and Tomato Salad
Antipasto Platter of Assorted Meats,
Cheese and Marinated Vegetables
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
Tiramisu, Mini Pastries and Italian Rum
Cake



HORS D'OEUVRES

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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
- Tuna Poke Shooter - \$7
- Charcuterie Skewer - \$4
- 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,
Cheeses and Marinated Vegetables**

\$15 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



BAR BEVERAGE SERVICE

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

DOMESTIC BOTTLED BEER SELECTIONS

Budweiser, Bud Light, Coors Light,
Michelob Ultra, and Miller Light, O'Douls

IMPORTED BOTTLED BEER SELECTIONS

Corona Extra, Heineken,
Corona Premier, Stella, Modelo

HOSTED BAR ON CONSUMPTION

	Per Drink
Premium Brand Cocktails	\$14
House Brand Cocktails	\$12
Wine by the Glass	\$9
Imported Bottle Beer	\$7
Domestic Bottle Beer	\$6
Bottled Water	\$4
Assorted Sodas	\$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 **\$38**

3 Hours **\$50**

For Each Additional Hour - \$10

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



BAR BEVERAGE SERVICE

HOUSE BRAND HOURLY BAR

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

Svedka Vodka, Johnnie Walker Red Scotch, Beefeaters Gin, Rum Heaven, 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 BAR:

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

MOJITO BAR:

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

*Mimosa and Mojito Bar are charged based on consumption



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.

