



EVENT MENU

AC HOTEL NAPLES 5TH AVENUE 455 12th Street South, Naples, Florida, 34102



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 Naples 5th Avenue is proud to offer our event menus. You bring the guests, and we'll focus on the rest to ensure your occasion is a success.

Keys to Success:

- Elegant/intimate setting with ample space
- Free Wi-Fi in meeting space
- AC Cafe



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BREAKFAST



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BREAKFAST

15 guest minimum for all breakfast stations

Served with fresh coffee and herbal tea selection

GULF COAST BREAKFAST

- Choice of Crispy Bacon or Pork Sausage
- Fresh Squeezed Florida Orange Juice & Cranberry Juice
- Seasonal Sliced Melons & Citrus Selections
- Farm Fresh Scrambled Eggs
- French Toast with Maple Syrup & Fruit Berries Topping
- Golden Breakfast Potatoes
- Danishes & Muffins
- Butter & Preserves

\$43 per guest

5th AVE CONTINENTAL

- Fresh Squeezed Florida Orange Juice and Assorted Fruit Juices
- Infused Water, Cucumber, Mint, or Lemon Flavor
- Freshly Cut Seasonal Fruit
- Assorted Baked Pastries, Croissants, Danishes, and Muffins
- Sliced Imported & Domestic Cheeses and Meats
- Butter & Preserves

\$31 per guest

BREAKFAST ENHANCEMENTS

- | | |
|---|------|
| By The Dozen | \$34 |
| <i>Bagels with Cream Cheese & Butter</i> | |
| <i>Croissants, Danishes, and Muffins</i> | |
| <i>Cinnamon Buns</i> | |
| <i>Butter & Preserves</i> | |
| Egg Whites | \$8 |
| Additional Meat | \$9 |
| Whole Fresh Seasonal Fruit | \$3 |
| Individual Yogurt & Granola Parfait | \$4 |
| Breakfast Sandwiches | \$9 |
| <i>Bagel with Scrambled Eggs, Bacon, & Cheese</i> | |
| <i>BLT with Avocado, Bacon, Crisp Lettuce, Tomato</i> | |





BRUNCH



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BRUNCH

25 guest minimum

Served with coffee, herbal tea selection, orange juice, and cranberry juice

TWO ENTRÉES AND SIDE SELECTIONS

\$39 per guest

THREE ENTRÉES AND SIDE SELECTIONS

\$47 per guest

INCLUDES

Fresh Seasonal Sliced Fruits
Biscuits with Chorizo Sausage Gravy
Freshly Baked Croissants
Butter and Preserves

ENTRÉES

Eggs Royale Benedict
Prosciutto, Poached Egg, and Hollandaise

Caprese Avocado Toast
Fresh Mozzarella Cheese, Cherry Tomatoes, Balsamic Glaze, Topped with Fried Egg, Avocado, and Salsa

Mediterranean Omelette
Diced Tomatoes, Sliced Olives, Feta Cheese, and Fresh Basil

Chorizo Burrito Bowl
Sauté Chorizo With Onions And Pepper Over Rice, Topped with Fried Egg, Avocado, and Salsa

Golden Fried Chicken and Waffles

Ricotta Cheese Pancakes
Topped with Berries or Bananas

Penne Pasta
A la Vodka Sauce and Garlic Chicken

Smoked Salmon Cream Cheese Panini
Chive Cream Cheese, Red Onion, Capers, and Ciabatta Bread

SIDES

Rosemary Potatoes
Applewood Bacon and Sausage Link
Breakfast Hashbrown Casserole
Seasonal Vegetable Medley
Tuscan Salad Pasta

DESSERT (*Select One*)

Mini Assorted Petit Fours
Double Chocolate Brownies
Assorted of Fresh Baked Cookies -
Chocolate Chip, Oatmeal Raisin, and
Sugar Cookie





LUNCH



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LUNCH BUFFET

15 guest minimum

Includes: fresh coffee and iced tea

Designed for one and a half hour of service

THE CAFÉ BUFFET

Choice of Soup: *Chicken Noodle, Tomato, Vegetable, Clam Chowder, Cheddar Broccoli*

Choice of Two Salads:

Caesar Salad

Mixed Greens Salad (Tomatoes, Cucumbers, Olives, Feta Cheese, Balsamic Vinaigrette)

Arugula Salad (Arugula, Cured Tomatoes, Shaved Fennel, Hearts of Palm, Preserved Lemon Vinaigrette)

Greek Salad (Cucumber, Cherry Tomatoes, Red Onions, Feta Cheese, Olives, Marcona Almonds)

Baked Garlic Knots

Chef's Selection of Desserts

Add Protein: Choice of Chicken or Steak +9 per guest

\$48 per person

THE SANDWICH SHOP

Roasted Turkey, Honey Baked Ham, Sliced Roast Beef, Sliced Salami

American Cheese, Cheddar Cheese, Swiss Cheese

Sliced Tomatoes, Lettuce, Pickles, Pepperoncini's,

Mayo, Yellow Mustard, Honey Mustard, Sriracha Mayo

Mixed Greens Salad: Tomatoes, Cucumbers, Olives, Feta Cheese, Balsamic Vinaigrette

Kettle Chips

Hummus & Pita Chips

Chef's Selection of Desserts

\$44 per person

MEDITERRANEAN BUFFET

Pick Three Bases: *Long Grain Rice, Orzo, Polenta, Roasted Sweet Potatoes, Mixed Greens, Kale, Spinach*

Pick Two Proteins: *Thyme Chicken, Roasted Salmon, Honey Bourbon BBQ Chicken, Smoked Paprika Shrimp, Shaved Turkey*

Toppings: *Tomatoes, Cucumbers, Black Beans, Avocados, Roasted Cauliflower, Grilled Mushrooms, Garbanzo Beans, Roasted Carrots, Bell Peppers, Red Onions, Olives, Almonds, Goat Cheese, Feta Cheese*

Dressings: *Lemon Vinaigrette, Balsamic Vinaigrette, Chimichurri, Roasted Garlic and Paprika Oil*

Chef's Selection of Desserts

\$56 per person

SPANISH BUFFET

Pick Three Bases: *Spanish Rice, Cilantro White Rice, Cilantro Brown Rice, Spaghetti Squash*

Pick Two Proteins: *Cumin Spiced Chicken, Rosemary Flank Steak, Barbacoa, Carnitas*

Toppings: *Sour Cream, Cheese, Tomato Salsa, Guacamole, Black Beans, Corn Salsa, Sauteed Pepper and Onion Mix*

Chef's Selection of Desserts

\$55 per person

ITALIAN BUFFET

Caesar Salad

Orzo Pasta Salad: *Capers, Sundried Tomatoes, Olives, Roasted Garlic, Lemon Herb Olive Oil*

Antipasto Platter: *Assorted Cured Meats, Cheese, Olives, Roasted Vegetables, Marinated Artichokes*

Roasted Artichokes: *Shaved Parmesan Cheese, Balsamic Glaze*

Chicken Marsala

Shrimp Scampi

Baked Garlic Knots

Chef's Selection of Desserts

\$52 per person



LUNCH ON THE GO

15 guest minimum

*Served with kettle chips or side of pasta salad,
fresh whole fruit, and a jumbo chocolate chip cookie.
Choice of assorted soft drinks or sparkling water*

\$32 per guest

CLUB SANDWICH

Choice of Turkey or Ham, American or Swiss Cheese, Avocado Spread, Crisp Lettuce and Tomato

VEGGIE WRAP

Spinach Wrap, Balsamic Dressing, Grilled Zucchini and Yellow Squash, Roasted Peppers, Portobello Mushroom

MEDITERRANEAN PITA

Grilled Chicken or Falafel Patty, Arugula Tzatziki Sauce, Fresh Parsley, Feta Cheese, Tomatoes, Cucumbers, Red Onion, Kalamata Olives

SEAFOOD OR CHICKEN CROISSANT

House Made Seafood and Chicken Salad served on Croissant with Crisp Lettuce Leaf

LONGBOARD SANDWICH

Choice of Turkey, Ham, Roast Beef or Prosciutto served on a Hoagie Roll with American, Swiss or Provolone Cheese, Mayonnaise or Spicy Mustard Spread, Crisp Lettuce and Tomato





COFFEE BREAKS



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COFFEE BREAKS

Can be added to any of our buffet offerings

BEVERAGE

Regular Coffee, Decaffeinated Coffee	\$59 per gallon
Freshly Brewed Hot or Iced Tea	\$44 per gallon
Lemonade or Orange Juice	\$29 per gallon
Infused Water w/Herbs or Fruit	\$9 per pitcher
Assorted Soft Drinks	\$4 each
Sparkling Water	\$5 each
Energy Drinks	\$6 each
Bottled Tropical Juices	\$5 each
Bottled Water	\$4 each

ENHANCEMENTS / A LA CARTE

Fresh Baked Cookies or Chocolate Brownies	\$34 per dozen
Bavarian Pretzel Sticks with Cheese Sauce or Mustard	\$19 per dozen
Whole Fresh Seasonal Fruit	\$3 each
Assorted Candy Bars	\$4 each
Protein Bar	\$4 each





BREAKS

5th AVENUE

Assorted Nuts
Dried Fruits
Assorted Candies
Fresh Fruit
Chips
Baked Cookies
Coffee
Soda & Tea Service

\$24 per guest

MEDITERRANEAN

House-Made Hummus
Olives
Tomato Bruschetta
Artesian Cheeses
Pita Bread

\$26 per guest

AC ARTISAN CHEESE & MEATS

Assorted Meats and Cheeses
Olive Bread
Local Honey
Gherkin Pickles
Dried Fruits
Marcona Almonds

\$30 per guest

FIESTA BREAK

Tri-Color Chips
Plantain Chips
House-Made Pico De Gallo
Guacamole and Corn Salsa
Churros

\$23 per guest

HEALTHY BREAK

Coconut Water
Assorted Naked Juices
Pretzels
Assorted Nuts
Granola
Power Bars
Dried Fruit
Whole Fruit
Soda
Coffee & Tea Selection

\$22 per guest





DINNER



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DINNER BUFFET

25 guest minimum

Includes: coffee and iced tea

3RD STREET SOUTH BUFFET

SALAD COURSE

Mixed Greens Salad - Tomatoes, Cucumbers, Olives, Feta Cheese, Balsamic Vinaigrette
Grilled Corn Salad - Cherry Tomatoes, Feta Cheese, Roasted Garlic, Fresh Herbs, Champagne Vinaigrette

ENTRÉE

Thyme Roasted Chicken
Lemon Pepper Grouper

SIDES

Rainbow Roasted Beets
Grilled Asparagus with Lemon Butter Sauce
Butter & Dinner Rolls
Chef's Selection of Desserts

\$89 per person

DOWN BY THE SEA

SALAD COURSE

Orzo Pasta Salad - Capers, Sundried Tomatoes, Olives, Roasted Garlic, Lemon Herb Olive Oil
Arugula Salad - Arugula, Cured Tomatoes, Shaved Fennel, Hearts of Palm, Preserved Lemon Vinaigrette

ENTRÉE

Salmon Picatta

Capers, Sun Dried Tomatoes, Shaved Fennel, and Lemon Butter Sauce

Shrimp Scampi

Garlic, White Wine, Olives, Fresh Herbs

SIDES

Grilled Vegetables
Herb Parmesan Couscous
Garlic Knots
Chef's Selection of Desserts

\$75 per person

STEAK & KNIFE

SALAD COURSE

Chopped Salad - Iceberg Lettuce, Crispy Bacon, Cherry Tomatoes, Blue Cheese Crumbles, Blue Cheese Dressing

ENTRÉE

Grilled Flank Steak

with Wild Mushroom Gravy

Lemon Herbed Chicken

SIDES

Roasted Rainbow Carrots
Steamed Tri-Color Cauliflower
Garlic Red Potatoes
Butter & Dinner Rolls
Chef's Selection of Desserts

\$80 per person



PLATED DINNER

30 guest minimum
\$110 per person

Includes:
Fresh Bread & Butter
Coffee
Iced Tea

SALAD COURSE – *Choose One*

Caesar Salad

Mixed Greens Salad - Tomatoes, Cucumbers,
Olives, Feta Cheese, Balsamic Vinaigrette

Arugula Salad - Arugula, Cured Tomatoes, Shaved
Fennel, Hearts of Palm, Preserved Lemon
Vinaigrette

Greek Salad - Cucumbers, Cherry Tomatoes, Red
Onions, Feta Cheese, Olives, Marcona Almonds

DESSERT COURSE – *Choose One*

New York Style Cheesecake

Tiramisu

Caramel Sea Salt Brownies

Lemon Square Bars

Chocolate Pound Cake

Olive Oil Cake

ENHANCEMENTS

Additional Protein Choice *\$8 per guest*

Additional Dessert *\$6 per guest*

Sparkling Water *\$5 per guest*

Soft Drinks *\$4 per guest*

ENTRÉE COURSE – *Choose One*

Grilled NY Steak

Mushroom Demi-Glaze, Crispy Sea Salt Potatoes, and
Parmesan Asparagus

Oven Roasted Chicken and Tomatoes

Herbs de Provence, Rosemary Redskin Potatoes, and
Lemon Butter Green Beans

Marinated Bone In Pork Chop

Wild Rice Pilaf and Roasted Broccolini

Grilled Salmon

Mushroom Risotto, and Seasonal Vegetables

Butternut Squash Ravioli with a Vegetable Ragout

Skin-on Snapper, fennel, Fried Capers, Stewed
Tomatoes, Watercress, Israeli Cous-Cous

Prime Hanger Steak

Garlic Mashed Potato and Parmesan Asparagus





RECEPTION



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RECEPTION

CANAPES TRAYS

Serves approximately 35-40 guests on all platters

CHILLED TRAYS

Caprese Skewers \$95

Chicken Salad Sliders \$95

Smoked Salmon Bruschetta \$109

Filet Skewers \$109

Strawberry Goat Cheese Bruschetta \$95

Ahi Tuna Poke Shots \$109

raw tuna marinated soy sauce, sesame oil, and onion

HOT TRAYS

Boursin Mushrooms \$95

Tempura Shrimp \$109

BBQ Meatballs \$95

Hoisin Chicken Skewers \$95

Crab Cakes \$109

Mini Spring Rolls \$95

Veggie Kebabs \$95

Strawberry Phyllo Bites \$95

STATIONARY DISPLAYS

Serves approximately 20 guests

CHARCUTERIE DISPLAY \$159

Cheese, Cured Meats, Relishes and Condiments
With Herb Ciabatta Crostini, and Gourmet Crackers

SHRIMP COCKTAIL \$109

Jumbo shrimp, Rosa Cocktail Sauce, and Fresh Lemons

MEDITERRANEAN STATION \$95

Toasted Breads with Traditional Tomato, Hummus,
Artisan Cheeses, Artichokes and Arugula

Serves approximately 35-40 guests

CLASSIC CHEESE DISPLAY \$109

Cheese with Honey, Quince Paste, and Gourmet Crackers

ARTICHOKE & SPINACH DIP \$109

Warm Blend of Artichokes and Spinach, Mozzarella Cheese,
Crostini, and Garlic Pita Chips

VEGETABLE CRUDITES DISPLAY \$99

Assorted Seasonal Vegetables individually presented with
House Made Chips

SEASONAL FRUIT DISPLAY \$99

Freshly Sliced Seasonal Fruit with House Made Dips



RECEPTION

20 guest minimum

**requires an attendant fee of
\$125 per attendant*

CARVING STATIONS

FLANK STEAK

Rolls and Mushroom Gravy
\$30 per guest

ROASTED PRIME RIB

Rolls, Horseradish, and Dijon Mustard
\$35 per guest

SMOKED TURKEY BREAST

Wheat Rolls and Cranberry Chutney
\$22 per guest

PORK LOIN

Apple Cider Demi-Glaze Rolls
\$25 per guest

ACTION STATIONS

PASTA STATION

Cheese Tortellini, Penne Pasta and Farfalle with
Roasted Garlic Alfredo Sauce, Cheese Ravioli, Beef
Bolognese, Marinara Sauce, and Parmesan Cheese
\$28 per guest
add grilled chicken +6 per guest

BAKED POTATO BAR

Choice of toppings: Whipped Butter, Gravy, Sour
Cream, Scallions, Bacon, Steamed Broccoli, Pepper
Jack, Shredded Cheddar Cheese
\$23 per guest

SALAD BAR

Romaine Lettuce, Spring Mix, Kale, Bacon Bits,
Kalamata Olives, Chick Peas, Beets, Feta Cheese,
Mozzarella Cheese, Red Onion, Cherry Tomato,
Apricots, Cucumber, Lemon Vinaigrette, Ranch
Dressing, and Balsamic Dressing
\$22 per guest
add chicken +6 per guest
add steak +9 per guest





BEVERAGES



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BEVERAGE OFFERINGS

BAR BEVERAGE SERVICE

minimum of 2 hours required

All bars require a \$150 bartender fee.

**Pricing and brands are subject to change.*

WHITE WINE SELECTION

Sauvignon Blanc
Pinot Grigio
Chardonnay
Sparkling

RED WINE SELECTION

Pinot Noir
Merlot
Cabernet Sauvignon
Red Blend

DOMESTIC BEER *(canned)*

Bud Light
Budweiser
Michelob Ultra
Sam Adams Boston Lager

IMPORTS *(canned)*

Corona
Modelo Especial
Stella Artois
Dos Equis

CRAFT BEER

Shock Top
Angry Orchard Hard Cider
Truly Hard Seltzer Wild Berry
Twisted Tea
High Noon

HOUSE BRAND SPIRITS

SKYY Vodka
Tito's Vodka
New Amsterdam Gin
Tanqueray
Jim Beam Bourbon
Jameson Irish Whiskey
Mi Campo Blanco Tequila
Captain Morgan Spiced Rum
Rum Haven
Dewar's White Label Scotch

PREMIUM BRAND SPIRITS

Grey Goose Vodka
Ketel One Vodka
Bombay Sapphire Gin
Maker's Mark Bourbon
Don Julio Blanco Tequila
Bacardi Superior Rum
Jack Daniels Tennessee Whiskey
Johnnie Walker Black Lable Scotch



BEVERAGE / COCKTAILS

BAR BEVERAGE SERVICE

minimum of 2 hours required

All bars require a \$150 bartender fee.

**Pricing and brands are subject to change.*

CASH BAR BY CONSUMPTION

cost per drink

Bloody Mary Bar **\$16**

Premium Tomato Juice, Selection of Spirits, Tito's Vodka, Casamigos Tequila, Tanqueray Gin, and an array of garnishes

Mimosa Bar **\$13**

Served with assorted fresh fruits and juices

Mojito Bar **\$14**

Bacardi Rum with assorted fresh fruit and mint leaves

CASH BAR BY CONSUMPTION

cost per drink

Premium Brand Cocktails **\$14**

House Brand Cocktails **\$12**

Wine By The Glass **\$9**

Imported Bottle Beer **\$7**

Domestic Bottle Beer **\$6**

Craft Beer **\$8**

Mocktails **\$5**

Bottled Water **\$4**

Assorted Sodas **\$4**

HOURLY BAR

*each additional hour +8
bottled water and soda included*

HOUSE BRANDS

Two Hours **\$29**

Three Hours **\$34**

PREMIUM BRANDS

Two Hours **\$38**

Three Hours **\$43**

BEER & WINE

Two Hours **\$23**

Three Hours **\$28**





AUDIO VISUAL



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AUDIOVISUAL

All audiovisual rentals are subjected to 22% service charge and 7% tax.

Price listed per day

*Details for the most up to date pricing, we kindly ask that you speak with our sales coordinator**

LCD Projector and Screen \$275

Add speaker \$300 per day

Flip Chart with Marker \$25

American Flag \$30

Microphone \$150

Polycom \$120

Podium \$50

Extension Cable \$10

HDMI Cable \$10

Dance Floor *price varies**

6 Up Lights *price varies**



ADDITIONAL INFORMATION

FOOD AND BEVERAGE

AC Hotel Naples 5th Avenue 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, meeting room rental, audio visual and equipment rentals are subject to 22% Banquet Service Charge and applicable Sales tax, currently at 7%.

GUARANTEES

Final guarantees for food and beverage purchases are due 3 business 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 3 business 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, based upon the number of guests in the final guarantee, meeting room rental, audio-visual services and applicable tax and service charges. Any additional charges or rebates will occur up to 48 hours after the conclusion of 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.

RESET FEES

A fee of \$300.00 will apply if room set is changed on the day of the program from what is outlined in the set-up requirements on the banquet event order.

