



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
- AC Lookout [pies + libations]- 6th floor rooftop bar & restaurant
- AC Kitchen
- AC LoungeSM





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
Tazo Teas
Starbuck's Coffee (hot and iced)
Nespresso Specialty coffee
Fresh Juices

\$15/Guest

AC EUROPEAN CONTINENTAL

Savory Breakfast Tart
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
Starbuck's Coffee (hot and iced)

\$20/Guest

Enhancements:

Avacodo Toast
French Toast Bar



BREAKFAST

AC GRAB & GO

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

Seasonal Whole Fruit

Assorted Chobani Yogurt

Vegetarian & local meat burritos

Italian inspired sandwiches

-Prosciutto, egg, & cheese

-Roasted tomatoes, egg, & cheese

Tazo Tea

Starbuck's Coffee (hot and iced)

Bottled juices & milk

\$13/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

Baked French Toast Bar

With accompaniments

Fresh fruit display

Fresh Juices

Tazo Tea

Starbuck's Coffee (hot and iced)

\$40/Guest





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
Querccia Proscuitto

(Choose One)

Apple & Manchego Cheese Salad
AC Antipasto Salad

Roasted Sea Salt Potatoes w/ Garlic Aioli

\$25/Guest

AC FAMILY MEAL

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

Herb Rubbed Chicken w/ Tomato & Olives
Salmon w/ Spiced Lentils

(Choose One)

Red Pepper & Feta Toast
Tomato & Manchego Cheese Toast
Prosciutto & White Bean Toast beans Toast

Apple & Manchego Cheese Salad
AC Antipasto Salad

Roasted Sea Salt Potatoes w/ Garlic Aioli

Still & Sparkling Water

\$35/Guest



LUNCH

TO-GO LUNCHES

TURKEY CLUB

TUNA

ROAST BEEF

VEGETABLE

Roasted & fresh veggies,
hummus

Served on focaccia. GF wraps
available upon request

Assorted Hand Fruit Assorted
Cookie or Assorted Chip Bottled
Water

Served with chips, cookies, and
fruit.
\$16/Guest

SOUP AND SALAD COMBO

(choose one)

Roasted tomato basil
Spanish Potato and chorizo
Escarole and White Bean

(choose one)

Herb rubbed chicken
Salmon
Flank steak

Served on a bed of greens, seasonal
roasted and fresh veggies, and AC
lemon vignette.
fresh focaccia bread
\$22/Guest

PISANO

Italian chopped salad
Italian pasta salad
Chef assorted Neapolitan pizzas
\$23/Guest

MONTANA'S DELI

Chef's Inspired Soup of the Day
Garden Greens, Baby Heirloom
Tomatoes, Cucumbers, AC lemon
Vinaigrette
House-made kettle chips
Angus Roast Beef
Roast Turkey Breast
Black forest Ham
Assorted cheeses, lettuce, tomato,
onion, & pickles.
Assorted Rustic Rolls and Artisan
Breads
\$25/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 SKEWER

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

AC TOASTS

Assorted AC toast @\$22/dz

CHIMMICHURI SHRIMP

Red chimmichuri sauce@34/dz

BISON CARPACCIO

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

SMOKED TROUT DIP

Kettle chip @\$33/dz

PASSED- HOT/AMBIENT

CRAB CAKES

Lemon old-bay aioli @ MARKET PRICE/dz

MT WILDGAME MEATBALL

Bourbon BBQ sauce @\$33/dz

SHREDDED DUCK

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

TORTILLA ESPAGNOLA

Poached onions, potatoes in eggs with a smoked paprika ailoi, 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)

\$40/Guest

STARTS (Choose one)

SOUP

Roasted tomato basil
Spanish Potato and chorizo
Escarole and White Bean

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
Wild rice pilaf

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, +\$15
Beef Tenderloin, +\$10
Walleye, vin blanc +\$2

SWEETS (Choose one)

Assorted chefs table
Tiramisu jars
Chocolate pots de creme
Mini cheesecake jars

Dietary restrictions:

Accommodations are easily made. Please submit requests a minimum of 7 days prior with guest name and needs.



PLATED/ FAMILY STYLE DINNER

PLATED

STARTS (Choose one)

SOUP

Roasted tomato basil
Spanish Potato and chorizo
Escarole and White Bean
Butternut squash
Chicken Noodle

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

MAIN

SURF & TURF

Beef tenderloin, 3 jumbo Prawns,
mashed potatoes, fresh vegetable,
truffle compound butter, garlic herb
butter. @\$60/Guest

OR

FIELD & STREAM

Bison tenderloin, trout, potato pave,
fresh vegetable, lemon basil vin
blanc & rémoulade. @\$65/Guest

SWEETS(Choose one)

Assorted chefs table
Tiramisu jars
Chocolate pots de
crème
Mini cheesecake jars

FAMILY STYLE- Rooftop

@\$55/Guest

STARTS

AC CHARCUTERIE

Chef assorted import/domestic cheeses
and meats with accompaniments.

ANTIPASTO BOARD

Roasted/fresh veggies, pickled favorites,
cheese & cured meats

SALAD

OUTLOOK CAESAR

AC GREENS

SIDES

Roasted broccolini
Local meatball

PIZZA

Assorted Neapolitan pizza

SWEETS

Assorted shared desserts

Or choose two for +\$7





COFFEE BREAKS



COMPOSED BREAKS/ A LA CARTE

AC SWEET TREATS

Strawberries & Nutella
Freshly Baked Croissants and
Chocolate Croissants

\$10/Guest

AC SAVORY + HEALTHY

Kettle chips
Fresh vegie crudité w/ dips
Whole Fruit

\$15/Guest

AC MARKETPLACE

Assortment of AC Market Snack
Boxes
Bark Thins
Tate's Cookies
Boulder 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 Proscuitto
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

\$35/Guest

A LA CARTE

Whole Fruit- \$2 each
Sliced Fruit- \$4/Guest
Croissants- \$40/Dozen
Chocolate chip cookies- \$30/dozen
Kettle Chips- \$4/bag
Yogurt Parfaits- \$5 each
Fresh vegie crudité w/ dips (20)- \$125
Tate's cookie bags- \$4 each
Bark Thins- \$5 each
Assorted Muffins- \$3 each
Granola Bars- \$4 each
Candy Bars- \$4 each





BEVERAGES

COFFEE, TEA & BEVERAGES

AC ALL-DAY HYDRATION & ENERGY BEVERAGES

Bottled Still & Sparkling Water, Assorted Pepsi Products

Starbucks Iced Coffee, Assorted Red Bull

Complimentary small snacks to accompany

\$20/Guest

A LA CARTE

COFFEE HOT/ICED/DECAF

HOT TEA

LEMONADE

ICED TEA

STATION -*\$30/gallon*

BOTTLED WATER - \$2.00/bottle

ASSORTED SODA & SPARKLING WATER -*\$3 each*

GATORADE - *\$3 each*

ASSORTED JUICE- *\$3 each*

ICED TEA- *\$3 each*

ENERGY DRINKS- *\$4 each*

BEER

BOTTLED BEER

Domestic beer- \$6

Import/Craft/ Local beer- \$8

KEG, DRAFT BEER

Domestic keg- \$275/keg

Import/Craft/Local- \$375/keg

WINE

Manager's choice- \$32/bottle

OR

Order off of our house wine list at market price.

SPIRITS

Mixed drinks starting at \$8





AUDIOVISUAL



AUDIOVISUAL

LCD DATA PROJECTION

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

PROJECTION SCREEN (INCLUDES DRESS KIT)

120" Projection Screen	\$100
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DATA *HDMI always provided*

Lighting adapter	\$25
Apple TV	\$25
USB-C adapter	\$25
VGA adapter	\$25
Polycon conference phone	\$25/day
Video conference	\$50/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

Flipchart Easel w/Post-It Paper, Pad & Markers	\$15 per
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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.

