



## EVENT MENU

AC Hotel by Marriott Pittsburgh Southpointe, 1500 Main Street, Canonsburg PA 15317 P: 724.271.3330

# WELCOME TO AC HOTEL PITTSBURGH SOUTHPOINTE

A new way to meet where the hotel is your canvas.

AC Pittsburgh Southpointe 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 with tech forward attitude
- 1,425 sq. ft. of meeting space
- On-site audio-visual team
- 300 sq. ft. of pre function space
- Free Wi-Fi in meeting space and sleeping rooms
- Modern and localized menu
- Attentive service
- AC Kitchen
- AC Lounge<sup>SM</sup>





# BREAKFAST



AC Hotel by Marriott Pittsburgh Southpointe, 1500 Main Street, Canonsburg PA 15317 P: 724.271.3330

## **BREAKFAST** | AC BREAKFAST SELECTIONS

### **AC CONTINENTAL | \$21**

Fresh Whole Fruit  
Freshly Baked Croissants  
Assorted Greek Yogurts with AC Granola  
Sweet Butter and Jams  
Chia Seed Pudding  
Hard Boiled Cage Free Eggs  
Fresh Assorted Juices  
Torrefazione Italia Coffee & Tazo Teas

### **EUROPEAN CONTINENTAL | \$26**

Fresh Sliced Seasonal Fruits & Berries  
Assorted Greek Yogurts with AC Granola  
Sliced Charcuterie Meats & Cheeses  
Sweet & Savory Breakfast Tarts  
Freshly Baked Croissants  
Sweet Butter & Jams  
Fresh Assorted Juices  
Torrefazione Italia Coffee & Tazo Teas

### **PRESIDENTIAL BREAKFAST | \$31**

Fresh Sliced Seasonal Fruits & Berries  
Assorted Greek Yogurts with AC Granola  
Assorted Breakfast Breads  
Sweet Butter & Jams  
Cage-free Egg Frittata with Fine Herbs, Tomato-Herb Salsa  
Applewood Smoked Bacon and Sausage  
Breakfast Potatoes  
Fresh Assorted Juices  
Torrefazione Italia Coffee & Tazo Teas

All Pricing is Based on a Per Person Charge



## SIGNATURE BREAKFAST ENHANCEMENTS

**Whole Fruit** – Seasonal Selections | \$5

**Bagels** – Cream Cheese and Sweet Butter | \$4

**Steel-cut Oatmeal** – Brown Sugar and Raisins | \$5

**Sliced Seasonal Fruit and Berries** | \$6

**Assorted KIND Bars** | \$5

**Chia Seed Puddings** – Mango, Chia Seeds, Toasted Coconut | \$5

All Pricing is Based on a Per Person Charge





# COFFEE BREAKS

# BREAKS | MORNING AND AFTERNOON BREAKS

All Breaks Include Assorted Soft Drinks, Bottled Water, Torrefazione Italia Coffee & Tazo Tea

## Mid-MorningBoost | \$14

Assorted Greek Yogurts  
Assorted Croissants  
Sliced Seasonal Fruit and Berries  
Coffee and Tazo Teas

## Healthy Living | \$16

Vegetable Crudit  with Ranch  
Pita Chips with Hummus  
Fresh Fruit and Superfood Smoothie  
Coffee and Tazo Teas

## AFTERNOON ENERGIZER | \$15

Whole Fruit  
Freshly Baked Chocolate Chip Cookies  
Yogurt Covered Pretzels  
Butter and Kettle Corn Popcorn  
Coffee and Tazo Teas

## TRAIL MIX BAR | \$12

Make your own Trail Mix with Assorted Nuts & Seeds,  
Dried Fruits, Chocolate Pieces, & Granola

## BEVERAGE ENHANCEMENTS

Freshly Brewed Coffee and Tazo Teas | \$5/Guest  
Individual Soft Drinks | \$4/Each  
Individual Bottle Waters (Still & Sparkling) | \$5/Each  
Pitchers of Juice | \$15/Each  
Individual Milks | \$4/Each

## Bakery Enhancements

Freshly Baked Croissants | \$4/Each  
Chocolate Chip Cookies | \$5/Each  
Chocolate Fudge Brownies | \$5/Each  
Lemon Squares | \$5/Each  
Warm Soft Pretzels with Ground Mustard | \$5/Each

## Snack Enhancements

Granola Bars | \$4/Each  
Rice and Marshmallow Treats | \$4/Each  
Apple Slices with Peanut Butter | \$5/Guest  
Hummus and Pita Chips | \$6/Guest

All Pricing is Based on a Per Person Charge and Include One Hour of Service







# LUNCH



# LUNCH |

## AC DELI | \$34

Chef's Inspired Soup of the Day  
Garden Tossed Salad with Choice of Dressing  
Greek Pasta Salad  
Sliced Roast Turkey, Genoa Salami, Honey Glazed Ham, Roast Beef  
Sliced Imported and Domestic Cheeses  
Assorted Rustic Rolls and Artisan Breads  
Herb Aioli, Dijonnaise, Maple Mustard Horseradish  
Individual Bags of Kettle Chips  
Chocolate Chip Cookies & Mini French Macaroons  
Torrefazione Italia Coffee & Tazo Tea  
Assorted Soft Drinks & Bottled Water

## BOXED LUNCH TO-GO | \$26

All Boxed Lunches Include:

Choice of Assorted Deli  
Sandwiches

Greek Pasta Salad

Kettle Cooked Potato Chips  
Fresh Whole Fruit  
Chocolate Chip Cookie  
Assorted Soft Drink or Bottled Water

## COMMUNITY GARDEN | \$33

Chef's Inspired Soup of the Day  
Seasonal Sweet and Bittersweet Lettuce  
Selection of Assorted Salad Toppings:  
Hardwood Smoked Bacon, Sliced Cucumbers, Garlic  
Croutons, Red Onion, Hard Boiled Cage Free Eggs,  
Chickpeas, Grape Tomatoes, Dried Cranberries, Grated  
Cheese, Black Olives and Hummus  
Assorted Dinner Rolls and Sweet Butter  
Creamy Dressings and Vinaigrettes  
Cannoli  
Torrefazione Italia Coffee & Tazo Tea  
Assorted Soft Drinks & Bottled Wat

All Pricing is Based on a Per Person Charge



## LUNCH |

### A TASTE OF ITALY | \$34

Chef's Inspired Soup of the Day

Caprese Salad

Chicken Sicilian, Lightly Floured & Sautéed, Finished with Mozzarella,

Fire Roasted Tomatoes, Balsamic Onions & Chablis

Side of Chef's Inspired Pasta

Assorted Rolls & Butter

Chef's Choice of Dessert

Torrefazione Italia Coffee & Tazo Tea

Assorted Soft Drinks & Bottled Water

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### VEGETARIAN | \$28

Chef's Inspired Soup of the  
Day

Field Green Salad with House Made Raspberry Vinaigrette  
Dressing

Grilled Vegetable

Primavera

Assorted Rolls & Butter

Chef's Choice of Dessert

Torrefazione Italia Coffee &



Assorted Soft Drinks & Bottled Water

## **FISHERMAN'S FEAST | \$33**

Chef's Inspired Soup of the Day

Field Green Salad with House Made Raspberry Vinaigrette Dressing

Wild Caught Faroe Island Salmon

Rice Pilaf

Asparagus with Himalayan Pink Salt

Assorted Rolls and Butter

Chef's Choice of Dessert

Torrefazione Italia Coffee & Tazo Tea

All Pricing is Based on a Per Person Charge



## DINNER | DINNER BUFFET

All Buffet Dinners Include: Hearth Baked Rolls, Chef's Selection of Seasonal Starch and Seasonal Vegetables, AC Dessert Display, Freshly Brewed Torrefazino Italia & Tazo Tea

### DISCOVERY PARK BUFFET | \$57

#### Select Three Starters

New England Clam Chowder

Creamy Tomato and Basil Bisque

Roasted Corn and Bacon Chowder

Baby Spinach, Crumbled Goat Cheese, Strawberries, Almonds, AC Balsamic Vinaigrette

Grilled Asparagus with Feta and Roasted Tomatoes

Fresh Mozzarella and Tomato Salad, Fresh Basil, Balsamic Reduction, Extra Virgin Olive Oil

Traditional Caesar Salad, Garlic Croutons, Hearts of Romaine, Caesar Dressing, Shaved Parmesan Cheese

#### Entrees | Select Two - Additional Entrée Choices are \$7 Per Person

Herb Crusted Chicken Breast Provencal, Tomato, Olive and Caper Ragout, Basil Oil

Classic New England Cod, Dijon Mustard, Herb Breadcrumbs, Lemon Butter Sauce

Oven Roasted Northern Harvest Salmon, Roasted Tomato and Fennel Cream

Sirloin of Beef, Rosemary Demi-Glace, Roasted Mushrooms

Roast Pork Loin, Bacon and Apple Salad, Mustard Jus

Spinach and Ricotta Ravioli, Pecorino Cream Sauce, Truffle Oil

Seared Atlantic Swordfish, Chorizo Broth, Roasted Pepper Salad

Roasted Winter Squash, Quinoa, Toasted Pumpkin Seeds, Wilted Greens

Shrimp and Three Cheese Ravioli, Tomato Studded Scampi, Baby Spinach

#### AC Dessert Display



# DINNER | PLATED DINNER

All Plated Dinners Include: Freshly Baked Dinner Rolls, Chef's Selection of Seasonal Vegetables & Starch, Freshly Brewed Torrefazione Italia & Tazo Tea

## Starter | Select One

Field Greens, Farmers Market Vegetables, Crumbled Goat Cheese, Herb Vinaigrette  
Spinach Salad, Dried Apricots, Spiced Pecans, Brie, Ice Wine Vinaigrette  
Tomato and Watermelon Salad, New England Burrata, Olive Oil, Basil Puree, Aged Balsamic  
AC Caesar Salad, Parmesan Crisp, Lemon Manchego Dressing, White Anchovies, Tomato Tapenade

## Entrées | Select Two

Braised Beef Short Ribs, Asiago Potatoes, Roasted Asparagus, Cognac and Peppercorn Crème | \$64  
Filet Mignon, Three Onion Polenta, Roasted Baby Carrots, Shiitake Mushroom Sauce | \$75  
Herb Roasted Misty Knolls Chicken, Shallot and Mushroom Pan jus | \$57  
Northern Harvest Atlantic Salmon, Oven Roasted Tomato, Wilted Baby Kale, Lemon Scented Risotto | \$59  
Pan Roasted Pork Chop, Sweet Potato Puree, Wilted Baby Spinach, Candied Apple Bourbon Glaze | \$58  
Oven Roasted Haddock, Corn Cream, Pesto Potatoes, Blistered Shishito Peppers | \$58  
Winter Squash Ravioli, Butternut and Shallot Hash, Sage, and Brown Butter | \$55  
Jonah Crab Cake, Corn Pico de Gallo, Chimichurri Shrimp, Asparagus, Citrus Butter Sauce | \$64  
Roasted Portobello Mushroom, Three Grain Tabbouleh, Roasted Pepper Hummus, Spiced Baby Carrots, Grilled Artichoke Hearts | \$55

## Dessert | Select One

Vanilla Cheesecake, Seasonal Berries, Raspberry Sauce  
Crème Brûlée, Blueberries and Biscotti  
Tiramisu, Shaved Chocolate, Espresso Syrup  
Carrot Cake, Whipped Vanilla Mascarpone, Grand Marnier Sauce, Candied Orange  
Chocolate Mousse Cup, Berries, Vanilla Cream

Choice of Two Entrées, Highest Price Prevails





# BEVERAGES

# BEVERAGES | HOURLY BAR PACKAGES

<b>CALL BRANDS</b>	<b>BEER, WINE &amp; SPIRITS</b>	<b>BEER &amp; WINE</b>
One Hour	\$20	\$15
Two Hours	\$29	\$21
Three Hours	\$38	\$28
Four Hours	\$45	\$32

<b>PREMIUM BRANDS</b>	<b>BEER, WINE &amp; SPIRITS</b>	<b>BEER &amp; WINE</b>
One Hour	\$25	\$20
Two Hours	\$35	\$25
Three Hours	\$45	\$30
Four Hours	\$50	\$35

All prices are per person & charged based on the guaranteed guest count of guests over the age of 21  
One bartender required for every 75 guests: bartender fee, \$75 per bartender



# HOSTED BARS

- Hosted Bar on Consumption Pricing - Client Pays
- One Bartender Required for Every 75 Guests: Bartender Fee, \$75 per Bartender
- All Pricing and Brands are Subject to Change
- Pricing Subject to 7% Tax, 7% Admin Charge and 14% Gratuity
- Hosted Bars Have A Bar Minimum of \$500++

## CALL BRANDS

MARTINI	\$12
WINE	\$7
MIXED DRINK	\$8
DOMESTIC BEER	\$5
IMPORTED BEER	\$6.50

## PREMIUM BRANDS

MARTINI	\$14
WINE	\$11
MIXED DRINKS	\$11
DOMESTIC BEER	\$5
IMPORTED BEER	\$6.50

## CALL SPIRITS

Smirnoff Vodka, Bacardi Superior Rum, Beefeater Gin, Dewer's White Label Scotch Jim Beam White Label Bourbon, Jack Daniels Tennessee Whiskey, Jose Cuervo Tequila

## CALL WINES (\$34 per bottle)

House Chardonnay, House Cabernet, House Merlot, House Pinot Grigio

## PREMIUM SPIRITS

Grey Goose, Captain Morgan Spiced Rum, Tanqueray Gin, Johnnie Walker Black Label Scotch, Bulleit Bourbon, Crown Royal Whiskey, Patron Silver Tequila

## PREMIUM WINES (\$45 per bottle)

Premium Selection of Red and White Wines

## BEER SELECTION

Bud Light, Michelob Ultra, Modelo Especial, Estrella Damm Stella Artois



# CASH BARS

- Cash Bar Pricing - Guest Pay on Own
- One Bartender Required for Every 75 Guests: Bartender Fee, \$75 per Bartender
- All Pricing and Brands are Subject to Change
- Pricing Inclusive of Tax
- Cash Bars Have a Minimum of \$500

## CALL BRANDS

MARTINI	\$12
WINE	\$8
MIXED DRINK	\$9
DOMESTIC BEER	\$6
IMPORTED BEER	\$7

## PREMIUM BRANDS

MARTINI	\$14
WINE	\$12
MIXED DRINKS	\$11
DOMESTIC BEER	\$7
IMPORTED BEER	\$7.50

## CALL SPIRITS

Smirnoff Vodka, Bacardi Superior Rum, Beefeater Gin, Dewer's White Label Scotch Jim Beam White Label Bourbon, Jack Daniels Tennessee Whiskey, Jose Cuervo Tequila

## CALL WINES

House Chardonnay, House Cabernet, House Merlot, House Pinot Grigio

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Bud Light, Michelob Ultra, Modelo Especial, Estrella Damm, Stella Artois





# AUDIOVISUAL

# AUDIO VISUAL

Audio Visual - Managed by our preferred vendor KVL

## **HORIZON ROOM RENTAL**

Includes tables, chairs, table linens

Half day rental \$300.00

Full day rental \$500.00

## **BOARD ROOM RENTAL**

**Includes table, chairs and white board w/markers**

**Half day rental \$75.00**

**Full day rental \$200.00**

## **AUDIO EQUIPMENT INCLUDED**

TV Screens

Podium

All Connectivity Cords (HDMI, VGA, Etc.)

Apple TV

\*Mixer required for events using two or more microphones and / or audio sources. Operator required for extensive set-ups.

## **MEETING AIDS**

Flipchart w/ Paper Pad & Markers \$30

Wireless Slide Advancer w/ Laser Pointer \$20

Polycom Speakerphone \$50

25' AC Extension Cord w/ Power Strip \$10

Wireless Microphone \$25

Order Cancellations with Less Than 24 Hours' Notice are Subject to a 100% Cancellation Fee.

All AV Rentals are Subject to a 20% Taxable AV Set Up Fee of, 6.25% MA State Sales Tax and a 7% Taxable Admin Charge



# GENERAL INFORMATION

## SERVICE CHARGES, FEES AND TAXES

A customary 18% service charge, 7% taxable administrative fee and 7% Pennsylvania sales tax will be added to Food and Beverage prices. A 20% set up fee, 7% taxable administrative fee and 7% Pennsylvania state tax will be added to audio visual prices. The administrative fee, or any portion thereof, does not represent a tip, gratuity, or service charge for wait staff employees, service bartenders, or other service employees engaged in the event. Bartender and/or chef fees do not represent a tip, gratuity, or service charge.

## BANQUET MENUS

To ensure the safety of all our guests, and to comply with local health regulations, neither patrons nor their guests shall be allowed to bring food or beverages into the hotel. We are at your service to custom design a menu and to accommodate your special requests, which will ensure the success of your event. The final details of your event are to be submitted to your event manager at least 3 weeks prior to your event so that our entire staff may prepare to accommodate the event.

## PRICING

Our culinary staff uses only the finest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice, unless confirmed by a signed banquet event order or contract. All menu items and pricing are subject to change.

## GUARANTEES

To best serve you and your guests, a final confirmation of attendance (Guarantee) is required by 12:00 pm 72 business hours prior to the event. This count may not be reduced within this time; however, we will prepare to serve more than the final guarantee, upon request. If no guarantee is received, the hotel will charge for the expected number of guests, as indicated on the banquet order.

## BEVERAGE SERVICE

All beverage functions are arranged through our Sales and Events Department. We have a complete selection of beverages to compliment your functions. As a Licensee the hotel is responsible to abide by the regulations enforced by the PLCB. Therefore, it is the hotel's policy that liquor and/or wine cannot be brought into the hotel from outside sources. If alcoholic beverages are to be served on hotel premises (or elsewhere under the Alcoholic Beverage, License), the hotel will require that the beverages be dispensed by hotel servers and bartenders. The hotel requires proper identification (photo ID) from all guests ordering an alcoholic beverage and may refuse alcoholic beverage service if the person is either underage, or if identification cannot be produced. We also reserve the right to refuse service of alcohol to anyone who, in the hotel's judgment appears intoxicated.



# GENERAL INFORMATION

## CANCELLATION

If you should find it necessary to cancel your event, you will be held responsible for expenses incurred by the hotel in the preparation for your event. Your sales Agreement further explains cancellation.

## DIAGRAMS

Your event manager will be happy to provide you with diagrams of room arrangements upon request. We ask that they be returned with specific requirements two (2) weeks prior to your event.

