



EVENT MENU

WELCOME TO THE AC HOTEL BOSTON CLEVELAND CIRCLE

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

AC Hotel Boston Cleveland Circle is proud to present our Event Menu. Our talented event team is ready to serve you modern and localized beverage and food 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 Kitchen
- AC LoungeSM





BREAKFAST



BOSTON CLEVELAND CIRCLE

AC Hotel Boston Cleveland Circle | 395 Chestnut Hill Ave, Boston, MA 02135 | T: 617.730.3660 | F: 617.730.3666

AC BREAKFAST

AC KITCHEN

(suitable for groups less than 25, served in the AC Kitchen with voucher)

Bananas, Seasonal Whole & Cut Fruit
Assorted Milks w/ Non-dairy Options
Assorted Chobani Yogurt
Granola, Dried Fruits, Nuts
Hard Boiled Eggs
Assorted Savory and Sweet Breakfast Tarts
Selection of Sliced Meats and Cheeses w/
Condiments
La Quercia Sliced Prosciutto
Assorted Cereal
Freshly Baked All-Butter Croissants
Whole Grain Bread
Sweet Butter, Nutella and Jams
Selection of Homemade Muesli and Chia
Puddings
Torrefazione Italia Coffee (Hot and Iced)
Tazo Teas
Fresh Juices

\$18/Guest

AC CONTINENTAL

Fresh Whole Fruit
Assorted Greek Yogurts with House-Made
Granola with Sun-dried Fruit
Freshly Baked Butter and Apple Croissant
Sweet Vermont Butter and Jams
Hard Boiled Cage Free Eggs
Homemade Muesli or Chia Seed Puddings
Fresh Assorted Juices
Coffee and Tazo Teas

\$22/Guest

EUROPEAN CONTINENTAL

Seasonal Fruit and Berries
Assorted Greek Yogurts with House-Made
Granola with Sundried Fruit
Freshly Baked Butter and Apple Croissant
Sweet Vermont Butter and Jams
Sliced Cured and Smoked Meats
Artisan Cheese
Assorted Quiche
Fresh Assorted Juices
Coffee and Tazo Teas

\$25/Guest

AMERICAN BREAKFAST

Baked Croissants and Assorted Sliced
Breads
Assorted Greek Yogurts with House-Made
Granola with Sundried Fruit
Assorted Muffins and Danish
Farm Fresh Eggs with Fresh Snipped
Herbs
Crisp Applewood Smoked Bacon and
Country Breakfast Sausage
Breakfast Potatoes
Sliced Seasonal Fruit
Fresh Assorted Juices
Coffee and Tazo Teas

\$33/Guest



- All Breakfasts Are Based On One Hour of Continuous Service
- Breakfast Buffets Require a Minimum of 15 Guests
- Priced Per Person Unless Otherwise Noted

AC BREAKFAST ENHANCEMENTS

- AC Signature Open Faced Toast, Cage Free Egg, Prosciutto, Arugula, Goat Cheese, Manchego & Roasted Garlic Aioli | \$7/Guest
- AC Signature Cazuela, Cage Free Egg, Prosciutto, Roasted Tomatoes, Manchego, Chives & Roasted Garlic Aioli | \$7/Guest
- Bagels with Cream Cheese, Butter and Fruit Preserves | \$5/Guest
- Smoked Salmon | \$5/Guest
- Classic Oatmeal with Brown Sugar and Raisins | \$4/Guest
- Fruit Smoothie Display | \$3/Guest
- Assorted KIND Bars | \$5/Guest
- Seasonal Whole Fruit | \$4/Guest
- Sliced Fruit & Berries | \$4/Guest



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COFFEE BREAKS



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COMPOSED BREAKS

AC MID-MORNING BOOST

Assorted Biscotti
Sliced Seasonal Fruit
Individual Greek Yogurt

\$10/Guest

AC HEALTHFUL-FILL

Hummus & Pita Shooters
Vegetable Crudité with Sriracha Dip
Assorted KIND Bars
Smoothie Shots

\$14/Guest

AC MARKETPLACE

Assortment of AC Market Snack Boxes
Bark Thins
Tate's Cookies
Local Chips
Whole Fruit

\$20/Guest

AC SWEET TREATS

Strawberries & Nutella
Freshly Baked Croissants and Chocolate
Croissants

\$10/Guest

AC FREEDOM TRAIL MIX

Assorted Toasted Nuts
Sundried Fruits
Toasted Coconut
M&M's and Chocolate Chips
Puffed Rice
House Made Granola

\$12/Guest

AC AFTERNOON ENERGIZER

Fresh Berry Shooters
Chocolate Covered Espresso Beans
Kettle Corn
Red Bull

\$16/Guest

AC ARTISAN MEATS & CHEESES

(Choose One)
La Quercia
Prosciutto
Salami

(Choose One)
Manchego Cheese
Brie Cheese

Toasted Rustic Bread w/ Olive Oil
Chili & Citrus Marinated Olives
Cilantro Lime Pistachios & Pepitas

\$15/Guest

AC SINGLE BREAK

BEVERAGE ENHANCEMENT

Assorted Soft Drinks
Bottled Water
Freshly Brewed Torrefazione Coffee (R&D)
Tazo Teas

\$4/Guest

AC ALL DAY BEVERAGE BREAK

Assorted Soft Drinks
Bottled Water
Freshly Brewed Torrefazione Coffee (R&D)
Tazo Teas

\$15/Guest





LUNCH



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AC LUNCH

AC SOUP, SALAD & SANDWICH

Chef's Seasonal Soup of the Day

Mediterranean Orzo Salad, Cucumber, Kalamata Olives, Lemon-Mint Vinaigrette

Farmers Market Salad, Shaved Vegetables, Grape Tomatoes, Herb Vinaigrette

Select Three Composed Sandwiches:

Italian

Genoa Salami, Shaved Ham, Imported Mortadella, Aged Provolone, Roasted Pepper Pepperonata, Leaf Lettuce, French Baguette

Roast Chicken Breast

Vermont Cheddar Cheese, Baby Arugula, Shaved Tomato, Caramelized Onion Jam, Ciabatta

Slow Roasted Turkey

Basil Pesto Mayonnaise, Vine Ripe Tomato, Aged Provolone, Red Onion, Herb Focaccia

Marinated and Grilled Seasonal Vegetable Wrap

Mixed Petite Field Greens, Backyard Tomatoes, Pickled Onions, Chick Pea Hummus

Kettle Chips

Chocolate-Coconut Dessert Bar & Sicilian Lemon Squares

\$35/Guest

THE BRIGHTON DELI

Farmers Market Salad, Shaved Vegetables, Grape Tomatoes, Herb Vinaigrette

Greek Pasta Salad

Red Bliss Potato Salad, Dill and Whole Grain Mustard Dressing

Sliced Roasted Turkey, Genoa salami, Honey Glazed Ham, Roast Beef

Imported and Domestic Cheeses

Leaf Lettuce, Sliced Tomato, Red Onion, Dill Pickle Chips

Mayonnaise, Spicy Mustard, Horseradish

Assorted Sliced Breads

Kettle Chips

Chocolate Chip Cookies and French Macaroons

\$33/Guest



- All Lunches Served With Freshly Brewed Torrefazione Coffee (R&D), Tazo Teas, Bottled Still Water and Assorted Sodas
- All Lunches Are Based On One Hour of Continuous Service
- Priced Per Person Unless Otherwise Noted
- Lunch Buffets Require a Minimum of 15 Guests

AC LUNCH

AC SOUP & SALAD

Chef's Seasonal Soup of the Day

Red Bliss Potato Salad, Dill and Whole Grain Mustard Dressing

Crisp Romaine, Spinach and Petite Field Greens

Assorted Seasonal Accompaniments to include:

Roasted Chicken Breast

Garlic & Herb Marinated Jumbo Shrimp

Shaved Vegetables

Toasted Nuts

Crumbled Cheese

Croutons

Herb Vinaigrette

Buttermilk-Herb Dressing

Creamy Blue Cheese

Hearth Baked Rolls

Chocolate Chip Cookies and French Macaroons

\$33/Guest

AC BOX LUNCH TO-GO

Select Three Sandwich Options:

Chestnut Hill Wrap

Grilled Chicken Caesar, Imported Parmesan Cheese, Cherry Tomatoes, Crisp Romaine Hearts

Norumbega

Shaved Black Forest Ham, French Brie, Whole Grain Mustard, Leaf Lettuce, Herb Focaccia

The Commonwealth

Rosemary Scented Roast Beef, Spanish Manchego, Baby Arugula, Horseradish Cream, Onion Kaiser Roll

Green Line Wrap

Roasted Vegetables, Herb Tortilla, Mixed Greens, Garlic Hummus

Packards Corner

Roasted Turkey Breast, Petite Greens, Vermont Sharp Cheddar, Roasted Tomatoes, Pesto Aioli, Ciabatta

Kettle Potato Chips

Chocolate Chip Cookies

Whole Fresh Fruit

Mediterranean Pasta Salad

Bottled Water

\$33/Guest



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AC LUNCH

THE BEACON BUFFET

Select Three Starters:

Chef's Seasonal Soup of the Day

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

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

Greek Pasta Salad

Red Bliss Potato Salad, Dill and Whole Grain Mustard Dressing

Farmers Market Salad, Shaved Vegetables, Grape Tomatoes, Herb Vinaigrette

Mediterranean Orzo Salad, Cucumber, Kalamata Olives, Lemon-Mint Vinaigrette

Cherry Tomato, European Cucumber and Red Onion Salad

Select Two Entrees:

Four Cheese Ravioli, Roasted Tomato Cream Sauce, Asparagus Tips, Braised Pearl Onions

Rosemary and Dijon Glazed Pork Loin, Sundried Fruit Chutney

Baked Haddock, Herb Breadcrumbs, Lemon-Chive Butter Sauce

Pan Seared Chicken Breast, San Marzano Tomato Ragout, Kalamata Olives, Basil, Capers and Artichoke Hearts

Braised Boneless Shortribs, Brown Ale Jus, Roasted Crimini Mushrooms

Chicken Saltimbocca, Prosciutto, Aged Provolone, Sage, Marsala Jus

Penne Pasta, Roasted Broccoli Florets, Chili Pepper Flake, Roasted Garlic Puree, Fresh Mozzarella

Roasted Northern Harvest Salmon, Spiced Carrots, Caper Brown Butter Vinaigrette

Chef's Selection of Starch and Seasonal Vegetables

Hearth Baked Rolls

Dessert Display

\$48/Guest



BOSTON CLEVELAND CIRCLE

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RECEPTION



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AC RECEPTION

PASSED HOR D' OEUVRES

\$5 Tier

Spinach and Feta Turnover, Cumin and Lime Cream

Crispy Filo and Asparagus, Lemon Honey

Maple Barbeque Pork Slider

Tomato and Mozzarella Brochette, Basil Oil

Roasted Pepper Deviled Egg, Crispy Prosciutto

Tandoori Chicken Sate, Mango Glaze

Cheese Arancini, Tomato-Balsamic Sauce

Chicken and Lemongrass Dumpling, Sweet Chili Sauce

Antipasto Skewer

Roasted Mushroom Bruschetta, Shaved Manchego, Olive Oil

Beef Empanada, Sauce Romesco

\$6 Tier

Crab Salad Roll, Old Bay

Petite Beef Wellington, Roasted Garlic and Thyme Aioli

Jumbo Shrimp Cocktail Skewers, Old Bay Cocktail Sauce

Petite Crabcakes, Lemon Remoulade

Mini Lamb Kofta Gyro, Cucumber Tzatziki, Naan Bread

Scallops Wrapped in Bacon, Caper Tartar Sauce



- Minimum of 25 Pieces per Hors D'Oeuvre Ordered
- Priced Per Piece

AC RECEPTION

STATIONARY DISPLAYS

Farmhouse Seasonal Vegetable Display \$14/Guest
Creamy Blue Cheese, Celery Salt

Farmers Board \$20/Guest
Smoked and Cured Meats, Imported and Domestic Cheeses, Quick Pickles, Ground Mustard, Local Jams, Assorted Flatbreads

Mediterranean Display \$13/Guest
Roasted Garlic Hummus, Stuffed Grape Leaves, Cucumber-Feta Dip, Tabouleh, Roasted and Pickled Vegetables, Pita Crisps, Olive Tapenade

Make Your Own Bruschetta Bar \$15/Guest
Garlic Rubbed Crostini
Assorted Toppings:
Tomato-Basil Confit
Country Olive Tapenade
Fire Roasted Red Pepper Pesto
Red Onion Jam
Fresh Mozzarella
Shaved Parmesan
Extra Virgin Olive Oil
Crumbled Goat Cheese

CHEF ATTENDED ACTION STATIONS

Slow Roasted Tenderloin of Beef \$26/Guest
Horseradish Cream, Herb Chimichurri, Herb Brioche Buns

Roasted Turkey Breast \$21/Guest
Massachusetts Cranberry Compote, Tarragon Aioli, Petite Rolls

Mojo Pork Loin \$22/Guest
Sauce Romesco, Spicy Mustard, Buttermilk Biscuit

Pasta Station \$25/Guest
Spinach and Three Cheese Ravioli, Vodka Cream Rigatoni, Crispy Prosciutto, Baby Spinach, Roasted Garlic Oil Cavatappi Pasta with Pomodoro Sauce, Roasted Seasonal Vegetables, Basil
Extra Virgin Olive Oil, Garlic-Herb Bread, Shaved Parmesan Cheese, Chili Pepper Flake

South of the Border \$25/Guest
Pulled Pork and Cilantro Chicken Breast
Flour Tortillas, Lime Sour Cream, Pico De Gallo, Cabbage Slaw, Guacomole, Queso Fresco, Hot Sauce, Fresh Snipped Cilantro



- All Stationary Displays & Action Stations Are Based On One Hour of Continuous Service
- Minimum of 20 Guests
- Priced Per Person Unless Otherwise Noted
- Attendant Required for Action Stations, \$100 per Attendant/ per Hour



DINNER



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AC DINNER

Cleveland Circle Buffet \$66/Guest

Select Three Starters:

New England Clam Chowder
Creamy Tomato and Basil Bisque
Lobster Bisque with Sherry
Italian Vegetable Soup, Basil Pesto
Roasted Corn and Bacon Chowder
Traditional Tomato and Fresh Mozzarella Caprese,
Balsamic Reduction, Basil Pesto
AC Caesar Salad, Grape Tomatoes, Shaved Parmesan,
Hearts of Romaine, Garlic Croutons
Roasted Jumbo Asparagus, Crumbled Goat Cheese,
Pickled Red Onions, Baby Arugula, Citron Vinaigrette
Baby Spinach and Gorgonzola Salad, Shaved Red
Onion, Dried Pears, Red Wine and Oregano Dressing

Select Two Entrees:

Herb Crusted Chicken Breast Provençal, Tomato-Olive and
Caper Ragout, Basil Oil
Local Day Boat Cod, Dijon, Herb Breadcrumb, Lemon Butter
Sauce
Oven Roasted Northern Harvest Salmon, Roasted Tomato and
Fennel Cream
Roasted Pork Loin, Bacon and Apple Salad, Mustard Jus
Shrimp and Ricotta Ravioli, Tomato Studded Scampi, Wilted
Greens
Seared Atlantic Swordfish, Chorizo Broth, Roasted Pepper
Salad
Spinach Ravioli, Pecorino Cream Sauce, Truffle Oil

Chef's Selection of Potatoes or Rice and Seasonal Vegetables

Fresh Baked Rolls

Dessert Display

Freshly Brewed Torrefazione Coffee (R&D), Tazo Teas, Bottled Still
Water and Assorted Sodas



- All Dinner Buffets Are Based On 1.5 Hours of Continuous Service
- Priced Per Person Unless Otherwise Noted
- Dinner Buffets Require a Minimum of 20 Guests
- Additional Entrée Selections are \$8 per Guest



BEVERAGES



BOSTON CLEVELAND CIRCLE

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AC LIBATIONS

Hosted Bar on Consumption

CALL BRANDS

MARTINI \$11.00

WINE \$9.00

MIXED DRINK \$9.00

DOMESTIC BEER \$6.00

IMPORTED BEER \$7.00

PREMIUM BRANDS

MARTINI \$14.00

WINE \$11.00

MIXED DRINKS \$11.00

DOMESTIC BEER \$6.00

IMPORTED BEER \$7.00

CALL SPIRITS

Absolut Vodka, Bacardi Superior Rum, Sailor Jerry's Spiced Rum, Tanqueray Gin, Johnnie Walker Red Label Scotch, Maker's Mark Bourbon, Jack Daniels Tennessee Whiskey, Seagram's VO, 1800 Silver Tequila

CALL WINES

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

PREMIUM SPIRITS

Grey Goose, Bacardi Superior Rum, Bully Boy Boston Rum, Bombay Sapphire Gin, Johnnie Walker Black Label Scotch, Bulleit Bourbon, Jack Daniels Tennessee Whiskey, Crown Royal Whiskey, Patron Silver Tequila

PREMIUM WINES

Premium Selection of Red and White Wines

BEER SELECTION

Bud Light, Michelob Ultra, Samuel Adams Boston Lager, Harpoon IPA, Stella Artois



BOSTON CLEVELAND CIRCLE

- One Bartender Required For Every 75 Guests
- A Bartender Fee of \$75 Applies to Every Bartender

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AC LIBATIONS

Package Bar

Call Brands	Beer & Wine	Beer, Wine & Spirits
One Hour	\$15	\$19
Two Hours	\$21	\$29
Three Hours	\$27	\$37
Four Hours	\$33	\$43
Premium Brand	Beer & Wine	Beer, Wine & Spirits
One Hour	\$19	\$25
Two Hours	\$25	\$35
Three Hours	\$31	\$43
Four Hours	\$37	\$49

- 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
- A Bartender Fee of \$75 Applies to Every Bartender





AUDIOVISUAL



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AUDIOVISUAL

PROJECTOR PACKAGE

3500 Lumen Short Throw DLP Projector, 92" 16:9 Tripod
Screen, Cart, HDMI or VGA Cable Connection \$350

PROJECTOR SUPPORT PACKAGE

92" 16:9 Tripod Screen, Cart, HDMI or VGA Cable Connection \$100

Teleconference Speaker Phone \$150

60" 4K Ultra HD Smart LED TV/Monitor \$150

Tabletop Powramid Aid 6 Outlet Surge
Protectors & USB Chargers \$15

Standard Floor Surge Protectors \$10

Flipchart Easel & White Board w/Post-It Paper, Pad & Markers \$25



GENERAL INFORMATION

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 beverage 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 at least three (3) weeks prior to your event so that our entire staff may prepare to accommodate your needs.

PRICING

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.

GRATUITIES, FEES & TAXES

A customary 14% Service Charge, 7% Taxable Administrative Fee, and 7% Massachusetts State Sales Tax will be added to Food & Beverage prices. A 20% Set-Up Fee, 7% Taxable Administrative Fee, and 6.25% Massachusetts State Sales Tax will be added to Room and Miscellaneous Charges and 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 for wait staff employees, service bartenders, or other service employees engaged in the event.

GUARANTEES

To best serve you and your guests, a final confirmation of attendance (“Guarantee”) is required by 12:00 p.m., 72 business hours, prior to your event. This count may not be reduced within this time period; However, we will be prepared 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 event order.

BEVERAGE SERVICE

All beverages functions are arranged through our Sales & Events department. We have a complete selection of beverages to complement your functions. As a Licensee, the Hotel is responsible to abide by regulations enforced by the Massachusetts Beverage Commission. 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 Hotel's Alcoholic Beverage License), the Hotel will require that the beverages be dispensed by the 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.

