



## EVENT MENU

For the Moments That Will Stay with you Forever!

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



# WELCOME TO AC HOTEL NAPLES 5<sup>TH</sup> AVENUE

It's time to make memories. Our talented event team is ready to serve you the best creative eats and drinks inspired by Naples. AC hotel Naples 5<sup>th</sup> 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. Our event specialists are eager to help bring together our meticulously crafted menus filled with the finest ingredients and flavors with drinks inspired by our lush surroundings

What makes us exceptional:

- Elegant/intimate setting with ample space
- Free wi-fi in meeting space
- Attention to detail
- Fresh, high-quality ingredients
- passion for making great memories with professionals to provide a seamless experience



From savory bites to sweet indulgence, each dish is a testament to our passion for exceptional cuisine and unwavering hospitality. AC Hotel Naples 5<sup>th</sup> Ave promises to delight your palette and elevate your event!

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# GOLDEN MORNINGS



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## BREAKFAST – A Moment to Pause, Reflect, and Fuel Up For a Beautiful Day Ahead

*\*Groups of 20 people or less will be charged \$250 set up fee*

*Served with fresh coffee and herbal tea selection*

### **GULF COAST BREAKFAST** | *\$47 per guest*

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 & Fresh Fruit & Berries  
Golden Breakfast Potatoes  
Danishes & Muffins  
Butter & Preserves

### **5th AVE CONTINENTAL** | *\$36 per guest*

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

### **Breakfast Enhancements**

By the Dozen	<i>\$34</i>
<i>Bagels with Cream Cheese &amp; Butter</i>	
<i>Croissants, Danishes, and Muffins</i>	
<i>Cinnamon Buns</i>	
<i>Butter &amp; Preserves</i>	
Sub Egg Whites	<i>\$8</i>
Add Additional Protein	<i>\$9</i>
Add Whole Fresh Seasonal Fruit	<i>\$5</i>
Individual Yogurt & Granola Parfait	<i>\$7</i>
Breakfast Sandwiches	<i>\$11</i>
• <i>Bagel with Scrambled Eggs, Bacon, &amp; Cheese</i>	
• <i>BLT with Avocado Aioli Served on a Croissant</i>	





# MID MORNING FEAST



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## BRUNCH – Like Breakfast, but Better

Brunch includes coffee, herbal tea selection, orange juice, and cranberry juice, fresh seasonal sliced fruits, biscuits with chorizo sausage gravy, Freshly baked croissants, butter and preserves

\*Groups of 20 people or less will be charged \$250 set up fee

Pick 1 Entree, 1 Side and 1 Dessert - \$32 per person | Pick 2 Entrees, 1 Side and 1 Dessert - \$43 per person | Pick 3 Entrees, 1 Side and 1 Dessert - \$51 per person

### ENTRÉES

#### Eggs Royale Benedict

*Prosciutto, Poached Egg, and Hollandaise*

#### Mediterranean Frittata

*Diced Tomatoes, Sliced Olives, Feta Cheese, and Fresh Basil*

#### Burrito Bowl

*Sauté Chorizo with Onions and Pepper Over Rice, Topped with Fried Egg, Avocado Aioli, and Salsa*

#### Golden Fried Chicken and Waffles

*Drizzled with Tabasco Honey*

#### Ricotta Cheese Pancakes

*Topped with Berries or Bananas*

#### Pastrami Smoked Salmon Panini

*Baguette layered with Pastrami Smoked Salmon, Chive Cream Cheese, Red Onion, and Capers Pressed to Perfection*

### CHEF STATIONS

*One attendant per 40 guests (\$150 fee per attendant)*

#### Caprese Avocado Toast

*Toast with Avocado Spread, with Fresh Mozzarella, Cherry Tomatoes, with a Fried Egg Laid Over Top with a Drizzle of Balsamic*

#### Eggs & Omelet

*Eggs & Omelets Prepared to Order*

*Eggs or Egg Whites*

*Canadian Bacon, Chicken Sausage, Bacon Smoked Ham, Tomato, Peppers, Onion, Baby Spinach, Mushroom, Cheddar & Mozzarella Miz & Manchego*

#### Egg Royal Benedict

*Poached to Perfection*

*Prosciutto, Poached Egg and Hollandaise*

#### Waffles

*Strawberries, Blueberries, Banana Fosters, Chocolate Chips, Candy Walnuts, Nutella, Maple Syrup, Vanilla Whipped Cream, Whipped Butter*

*Add a Honey Glazed Smoked Ham Carving Station with Stone Mustard and Peach Chutney After 20 People for \$23 per person.*

### SIDES

Rosemary Potatoes

Applewood Bacon and Sausage Link

Breakfast Hashbrown Casserole

Seasonal Vegetable Medley

Orzo Salad Pasta

### DESSERT

Mini Assorted Petit Fours

Double Chocolate Brownies

Assorted of Fresh Baked

Cookies -

Chocolate Chip

Oatmeal Raisin

*Additional Side or Dessert \$6 per person*





# MIDDAY MEAL



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## LUNCH SPREAD – Quick Bite, Big Delight

\*Groups of 20 people or less will be charged  
\$250 set up fee

Includes: Fresh coffee and iced tea  
Designed for one and a half hour of service

### THE CAFÉ BUFFET | \$48 per person

Choice of Soup: Chicken Noodle, Tomato, Vegetable,  
Clam Chowder, or 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)

Side: Breadsticks

Dessert: Chocolate Chip and Macadamia Nut Cookies  
Add Protein: Choice of Chicken or Steak +9 Per Guest

### THE SANDWICH COUNTER | \$46 per person

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

Bread: Multigrain and White Bread

Protein: Roasted Turkey, Sliced Roast Beef,  
Sliced Salami

Cheese: American Cheese, Cheddar Cheese,  
Swiss Cheese

Garnish: Sliced Tomatoes, Lettuce, Pickles,  
Pepperoncini's,

Condiments: Mayo, Yellow Mustard,  
Honey Mustard, Sriracha Mayo

Side: Kettle Chips, Hummus & Naan Bread

Dessert: Carrot Cake

### MEDITERRANEAN EATERY | \$59 per person

Base: Roasted Sweet Potatoes and Mixed Greens

Protein: Fried Calamari with Lemon Aioli, Chicken  
Saltimbocca with Prosciutto, Spinach, and  
Provolone Cheese

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: Limón Vinaigrette,  
Balsamic Vinaigrette, Ranch

Desserts: Macaroons and Baklava

### LA FONDA | \$61 per person

Soup: Vegetable Tortilla Soup

Salad: Corn Salad – Black Beans,  
Chayote & Roasted Poblano Peppers,  
Tortilla Strips, Chile Pasilla Dressing

Proteins: Chicken Al Pastor and  
Chipotle Honey Shrimp

Sides: Cilantro Lime Rice, Stewed Black  
Beans, Fried Plantains, Mango & Papaya  
Slaw – Green Papaya, Mango,  
Sweet Peppers and Avocado Aioli

Dessert: Churros

### ITALIAN SIDEBOARD | \$59 per person

Caesar Salad

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

Antipasto Platter: Assorted Cured Meats,  
Cheese, Olives, Roasted Vegetables,  
Hummus and Tzatziki

Proteins: Chicken Marsala and Mahi Mahi  
Picatta

Sides: Angel Hair Pasta with Herb Olive  
Oil and Bread Sticks

Dessert: Cannoli's





## LUNCH ON THE GO – *The Most Important Appointment of the Day*

*\*Groups of 20 people or less will be charged \$250 set up fee*

**\$45 per guest**

### Lunch on the Go Includes:

*Fresh fruit cups*

*Choice of kettle chips or pasta salad*

*Choice of jumbo red velvet or lemon cookie, mini sfogliatelle*

### **CAESAR SALAD**

Romaine Lettuce, Croutons, Caesar Dressing, and Parmesan

*Add Chicken +\$9*

*Add Shrimp +\$11*

*Add Steak +\$13*

### **MIXED GREENS SALAD**

Mixed Greens, Tomatoes, Olives, Feta Cheese, Balsamic Vinaigrette

*Add Chicken +\$9*

*Add Shrimp +\$11*

*Add Steak +\$13*

### **MEDITERRANEAN PITA**

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

### **CHICKEN CROISSANT**

House Made 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





# INTERMISSION



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## COFFEE BREAKS – *The Ultimate Muse for Creative Minds*

*Can be added to any of our buffet offerings*

### BEVERAGE

Starbucks Regular or Decaffeinated Coffee	\$72 Per Gallon
Freshly Brewed Hot or Iced Tea	\$52 Per Gallon
Lemonade or Orange Juice	\$52 Per Gallon
Infused Water w/ Herbs or Fruit	\$52 Per Gallon
Assorted Soft Drinks	\$7 Each
Sparkling Water	\$7 Each
Energy Drinks	\$7 Each
Bottled Tropical Juices	\$7 Each
Bottled Water	\$7 Each

### ENHANCEMENTS / A LA CARTE

Fresh Baked Cookies or Chocolate Brownies	\$34 Per Dozen
Bavarian Pretzel Sticks with Beer Cheese Sauce or Mustard	\$34 Per Dozen
Whole Fresh Seasonal Fruit	\$4 Each
Assorted Candy Bars	\$5 Each
Protein Bar	\$5 Each





# BREATHERS

## BREAKS – *Take a Moment to Recharge*

### **5<sup>th</sup> AVENUE** | *\$24 per guest*

Assorted Nuts  
Dried Fruits  
Assorted Protein or Granola Bars  
Fresh Fruit  
Chips  
Baked Cookies

### **AC ARTISAN CHEESE & MEATS** | *\$30 per guest*

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

### **HEALTHY BITES** | *\$22 per guest*

Coconut Water or Assorted Naked Juices  
Pretzels  
Assorted Nuts  
Granola or Protein Bars

### **MEDITERRANEAN** | *\$26 per guest*

House-Made Hummus  
Olives-Citrus Marinade  
Tomato Bruschetta  
Artesian Cheeses  
Pita Bread

### **FIESTA BREAK** | *\$23 per guest*

Tri-Color Chips  
Plantain Chips  
House-Made Pico De Gallo  
Guacamole  
Churros with Chocolate Sauce





DINNER



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## BUFFET DINNER – *Beach Side Culinary Bliss*

*\*Groups of 20 people or less will be charged \$250 set up fee*

*Includes: coffee*

### **LIMÓN VIBES | \$99 per person**

#### **SALAD COURSE**

Mixed Greens Salad - Tomatoes, Cucumbers, Olives, Feta Cheese, Balsamic Vinaigrette  
Grilled Corn Salad -- Cherry Tomatoes, Feta Cheese, Black Beans, Roasted Garlic, Fresh Herbs, Avocado Aioli

#### **ENTRÉE**

Chicken Tagine - Chicken Thighs with Garbanzo Beans Stew

Lemon Pepper Mahi

#### **SIDES**

Grilled Asparagus with Lemon Butter Sauce

Butter & Dinner Rolls

#### **DESSERT**

Crème Caramel, Flan

### **COASTAL DINNER PARTY | \$85 per person**

#### **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 Limón Vinaigrette

#### **ENTRÉE**

Salmon Picatta- *Capers, Sun Dried Tomatoes, Shaved Fennel, and Lemon Butter Sauce*

Flat Iron Steak with Chimichurri Sauce

#### **SIDES**

Grilled Vegetables

Potato Gratin

Butter & Dinner Rolls

#### **DESSERT**

Upside Down Pineapple Cake

### **FORK & KNIFE | \$107 per person**

#### **SALAD COURSE**

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

#### **ENTRÉE**

Grilled Flank Steak

*with Wild Mushroom Gravy*

Lemon Herbed Chicken

#### **SIDES**

Steamed Tri-Color Cauliflower

Garlic Red Potatoes

Butter & Dinner Rolls

#### **DESSERT**

Espresso Brûlée



## BUFFET DINNER – *Bringing the World to your Plate One Dish at a Time*

*All groups 20 or under will be charged \$250 set up fee.*

*Includes: coffee, iced tea, infused water*

### **ANACAPRI | \$95 per person**

**SOUP:** Pasta E Fagioli Soup

**SALAD:**

- Caesar Salad: Romaine, Shaved Parmesan, Crouton Creamy Garlic Dressing
- Caprese: Mozzarella, Tomato, Basil, EVOO

**VEGETABLE ANTIPASTO:** Roasted Tomato & Mushrooms, Fresh Mozzarella & Tomato, Marinade Artichoke

**ENTRÉE 1:** Chicken Francese: Creamy Limón Sauce, Herbs Ricotta

**ENTRÉE 2:** Spinach Mascarpone Ravioli: Grappa Sauce, Sweet Peppers

**SIDES**

Focaccia Bread, Creamy Herb Butter Potatoes, Garlic Limón Broccolini

**DESSERT**

Tiramisu

### **LA PIÑATA | \$105 per person**

**SOUP:** Pork Pozole

**SALAD:** Xochimilco Salad – Iceberg Lettuce, Corn, Beans, Peppers, Mango, and Chipotle Ranch

**ENTRÉE 1:** Chicken Tinga Taquitos Bar: Pico De Gallo, Guacasalsa, Iceberg Lettuce, Pickle Jalapeño, Queso Fresco, Tequila Sour Cream, and Radishes

**ENTRÉE 2:** Shrimp Fajitas: Peppers, Onions

**ENTRÉE 3:** Pork Carnitas: Cilantro & Onions

**ENTRÉE 4:** Quesabirria: Braised Short Rib, Mozzarella, Consommé, Cilantro & Onions, Corn Tortilla

**SIDES**

Mexican Rice, Refried Beans with Cotija Cheese, Street Corn, Flour Tortillas & Corn Tortillas

**DESSERT**

Crème Caramel, Flan





## PLATED DINNER

At AC Hotel Naples, we believe every meal should be as unique as the event itself. That's why we are thrilled to offer a personalized menu creation tailored to your specific tastes and preferences. Based on a consultation, our culinary team will craft a bespoke menu proposal.

20 guest minimum

Includes:  
Fresh bread & butter  
Coffee  
Infused water

### ENTRÉE COURSE

#### **Oven Roasted Chicken and Tomatoes | \$110**

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

#### **Marinated Bone-In Pork Chop | \$110**

Wild Rice Pilaf and Roasted Broccolini with Apple Compote

#### **Skin on Snapper | \$110**

Fennel, Fried Capers, Stewed Tomatoes, Watercress, Israeli Cous Cous

#### **Pan Seared Salmon | \$130**

Mushroom Risotto and Seasonal Vegetables

#### **Prime Bistro Chateau | \$130**

Boursin Mashed Potato, Garlic Asparagus, and Red Wine Reduction

#### **Grilled NY Steak | \$135**

Mushroom Demi-Glaze, Herb Potato Fondant and Parmesan Asparagus

#### **Filet and Poached Lobster Duet | \$170**

4oz. Filet Mignon and 6oz. Poached Vanilla Lobster:  
Potato Gratin, Seasonal Vegetables, Red Wine Reduction, and Citrus Blanc

#### **Butternut Squash Steak (Vegan) | \$110**

Turmeric Sauce, Potato Fondant, Cauliline, Pea Tendrils

### SALAD COURSE – Select one

**Caesar Salad** - Romaine Lettuce, Croutons, Parmesan, and Caesar Dressing

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

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

**Greek Salad** - Cucumbers, Cherry Tomatoes, Red Onions, Feta Cheese, Olives, Marcona Almonds, and Citrus Vinaigrette

### DESSERT COURSE – Select one

Upside Down Pineapple Cake

Tiramisu

Limón Tres Leches

Olive Oil Cake

Espresso Bruleé

### ENHANCEMENTS

Additional Dessert *\$11 per guest*

Sparkling Water *\$7 each*

Soft Drinks *\$7 each*





# RECEPTION



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# RECEPTION

## PASSED HORS D'OEUVRES

*20 pieces minimum per each*

### **CHILLED TRAYS** *Price per piece*

Caprese Skewers \$6

Chicken Salad Sliders \$6

Smoked Salmon Bruschetta \$7

Filet Skewers \$7

Strawberry Goat Cheese Bruschetta \$6

Ahi Tuna Poke Shots \$8  
*Raw Tuna Marinated Soy Sauce,  
Sesame Oil, and Onion*

### **HOT TRAYS** *Price per piece*

Boursin Mushrooms \$6

Tempura Shrimp \$7

BBQ Meatballs \$6

Hoisin Chicken Skewers \$6

Crab Cakes \$8

Mini Spring Rolls \$6

Veggie Kebabs \$6

Raspberry Phyllo Bites \$8

## STATIONARY DISPLAYS

*Serves approximately 20 guests*

### **CHARCUTERIE DISPLAY | \$230**

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

### **SHRIMP COCKTAIL | \$130**

Jumbo shrimp, Rosa Cocktail Sauce, and Fresh Lemons

### **MEDITERRANEAN STATION | \$120**

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

*Serves approximately 35-40 guests*

### **ARTICHOKE & SPINACH DIP | \$109**

Warm Blend of Artichokes and Spinach, Mozzarella Cheese, Crostini, and Naan Bread

### **VEGETABLE CRUDITES DISPLAY | \$109**

Assorted Seasonal Vegetables with Ranch, Baba Ghanoush and Spicy Goat Cheese

### **SEASONAL FRUIT DISPLAY | \$99**

Freshly Sliced Seasonal Fruit



# RECEPTION

20 guest minimum

*\*Requires an attendant fee of \$150 per attendant*

## ACTION STATION

### **SUSHI BAR | \$32 per quest**

*\*All rolls served with Wakame Salad, Wasabi, Pickled Ginger, GF Soy Sauce\**

*Choose Two Rolls:*

#### **Limón Tuna Roll**

Kewpie Limon Siracha, Black & White Sesame sees, Togarashi, Green Papaya

#### **Fried Surf & Turf Roll**

Bistro Chateau, Shrimp Tempura, Eel Sauce, Asparagus, Chives, Pesto Cream Cheese

#### **Crab Roll**

Avocado, Cucumber, Ajil Amarillo Aioli, Green Onions, Cream Cheese

#### **Vegan AL Pastor Roll**

Tofu Marinade, Grilled Pineapple, Green Onions, Vegan Cheese, Chayote

## ACTION STATIONS

### **PASTA STATION | \$32 per quest**

*Choose 2 Pastas:* Cheese Ravioli, Spaghetti, Penne Pasta and Farfalle

*Choose 2 Sauces:* Roasted Garlic Alfredo Sauce, Beef Bolognese, Marinara Sauce

*Toppings:* Parmesan Cheese, Tomato, Spinach, Asparagus, and Mushrooms

*Add Grilled Chicken +9 Per Guest*

*Add Steak + 13 Per Guest*

### **THE GULF STATION | \$42 per quest**

*Pan Seared Grouper-on our Signature Puree of Butternut Squash & Carrots,*

*Topped with our Limón Burblanc and served with tri-color cauliflower*

### **SALAD BAR | \$26 per quest**

Romaine Lettuce, Spring Mix, Bacon Bits, Kalamata Olives, Chick Peas, Beets, Feta Cheese, Red

Onion, Cherry Tomato, Cucumber,

*Dressings:* Limón Vinaigrette, Ranch Dressing, and Balsamic Dressing

*Add Chicken +9 per guest*

*Add Steak + 13 per guest*

## CARVING STATIONS

### **FLANK STEAK | \$30 per quest**

Rolls and Mushroom Gravy

### **ROASTED PRIME RIB | \$35 per quest**

Rolls, Horseradish, and Dijon Mustard

### **SMOKED TURKEY BREAST | \$22 per quest**

Wheat Rolls and Cranberry Chutney

### **PORK LOIN | \$25 per quest**

Apple Cider Demi-Glaze Rolls

### **MAHI MAHI | \$MKT**





# BEVERAGES



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# Beverage Catering Menu

Bar beverage service \*minimum of 2 hours required\* all bars require a \$150 bartender fee.

Brands are subject to change based on availability.

## Signature Bar – Tier 1

**2 hours \$45 per person – 3 hours \$60 per person – 4 hours \$72 per person**

### Beers

Bud Light  
Corona  
Yuengling  
Michelob Ultra  
Stella Artois  
Seasonal  
Modelo  
Assorted Seltzers

### Signature Wines

Simi Chardonnay  
Maso Canali Pinot Grigio  
Kim Crawford Sauv Blanc  
Ultimate Provence Rose  
The Calling Cabernet  
Joel Goett Cabernet  
Jadot Louis Pinot Noir  
Caymus Walking Fool

### Signature Liquor

Tito's Vodka  
Bacardi Rum  
Beefeater Gin  
Mi Campo Tequila  
Jim Beam Bourbon  
Jack Daniels Whiskey  
Dewars Scotch

## Signature Bar with Luxury Wine – Tier 2

**2 hours \$59 per person – 3 hours \$72 per person – 4 hours \$82 per person**

### Beers

Bud Light  
Corona  
Yuengling  
Michelob Ultra  
Stella Artois  
Seasonal  
Modelo  
Assorted Seltzers

### Luxury Wines

Ferrari Carano Chardonnay  
Santa Margarita Pinot Grigio  
De La Chevaliere Sancerre 22  
Marc Bredif Vouvray  
DAOU Cabernet Sauvignon  
Four Graces Pinot Noir  
Duckhorn Vineyards Merlot  
Prisoner Red Blend

### Signature Liquor

Tito's Vodka  
Bacardi Rum  
Beefeater Gin  
Mi Campo Tequila  
Jim Beam Bourbon  
Jack Daniels Whiskey  
Dewars Scotch



# Beverage Catering Menu

Bar beverage service \*minimum of 2 hours required\* all bars require a \$150 bartender fee.

Brands are subject to change based on availability.

## Signature Bar with Luxury Liquor – Tier 3

**2 hours \$61 per person – 3 hours \$74 per person – 4 hours \$85 per person**

### Beers

Bud Light  
Corona  
Yuengling  
Michelob Ultra  
Stella Artois  
Seasonal  
Modelo  
Assorted Seltzers

### Signature Wines

Simi Chardonnay  
Maso Canali Pinot Grigio  
Kim Crawford Sauv Blanc  
Ultimate Provence Rose  
The Calling Cabernet  
Jadot Louis Pinot Noir  
Caymus Walking Fool

### Luxury Liquor

Grey Goose Vodka  
Papas Pilar Rum  
Hendrick's Gin  
Don Julio Tequila  
Woodford Bourbon  
Whistle Pig Whiskey  
Johnie Walker Black Scotch

## Signature Bar with Luxury Liquor & Luxury Wine – Tier 4

**2 hours \$70 per person – 3 hours \$86 per person – 4 hours \$98 per person**

### Beers

Bud Light  
Corona  
Yuengling  
Michelob Ultra  
Stella Artois  
Seasonal  
Modelo  
Assorted Seltzers

### Luxury Wines

Ferrari Carano Chardonnay  
Santa Margarita Pinot Grigio  
De La Chevaliere Sancerre 22  
Marc Bredif Vouvray  
DAOU Cabernet Sauvignon  
Four Graces Pinot Noir  
Duckhorn Vineyards Merlot  
Prisoner Red Blend

### Luxury Liquor

Grey Goose Vodka  
Papas Pilar Rum  
Hendrick's Gin  
Don Julio Tequila  
Woodford Bourbon  
Whistle Pig Whiskey  
Johnie Walker Black Scotch



# Beverage Catering Menu

Bar beverage service \*minimum of 2 hours required\* all bars require a \$150 bartender fee.

Brands are subject to change based on availability.

## Champagne/Sparkling Wine

**Available to add on your bar. Sold by the bottle and based on consumption**

La Marca **\$39 per Bottle**

Francis Coppola Diamond Sparkling Rose **\$48 per Bottle**

Unshackled **\$42 per Bottle**

Veuve Cliquot **\$130 per Bottle**

# Wine and Beer Only Packages

Signature Beer and Signature Wine Bar – Tier 1

**2 hours \$35 per person – 3 hours \$45 per person – 4 hours \$53 per person**

## Beers

Bud Light  
Corona  
Yuengling  
Michelob Ultra  
Stella Artois  
Seasonal  
Modelo  
Assorted Seltzers

## Signature Wines

Simi Chardonnay  
Maso Canali Pinot Grigio  
Kim Crawford Sauv Blanc  
Ultimate Provence Rose  
The Calling Cabernet  
Jadot Louis Pinot Noir  
Caymus Walking Fool





# Beverage Catering Menu

Bar beverage service \*minimum of 2 hours required\* all bars require a \$150 bartender fee.

Brands are subject to change based on availability.

## Signature Beer and Luxury Wine Bar – Tier 2

**2 hours \$45 per person – 3 hours \$58 per person – 4 hours \$68 per person**

*\*If you would like to add sodas, it is charged by consumption – discount price for package \$5.00 per soda\**

### Beers

Bud Light  
Corona  
Yuengling  
Michelob Ultra  
Stella Artois  
Seasonal  
Modelo  
Assorted Seltzers

### Luxury Wines

Ferrari Carano Chardonnay  
Santa Margarita Pinot Grigio  
De La Chevaliere Sancerre 22  
Marc Bredif Vouvray  
DAOU Cabernet Sauvignon  
Four Graces Pinot Noir  
Duckhorn Vineyards Merlot  
Prisoner Red Blend

### Cash Bar

Domestic Beer \$8  
Import Beer \$9  
Craft Beer \$10  
Assorted Sodas \$7  
Mocktails \$11

Signature Wine by The Glass \$16  
Signature Cocktail \$15  
Luxury Wine by The Glass \$22  
Luxury Cocktail \$19



## BEVERAGE / COCKTAILS

### CASH BAR BY CONSUMPTION

Signature Mojito Bar *\$15 per drink*  
Bacardi Rum with Fresh Fruit and Mint Leaves

Signature Mimosa Bar *\$15 per drink*  
**La Marca Prosecco**  
Assorted Fruit and Juices

Luxury Mimosa Bar *\$27 per drink*  
**Vueve Cliquot Prosecco**  
Assorted Fruit and Juices

### BLOODY MARY BARS

*Cost per drink*

Luxury Bloody Mary Bar *\$20*  
Grey Goose, Don Julio, Hendrix  
Tomato Juice & Bloody Mary Mixes  
Signature Garnishes: Celery, Pickle, Lime Olives

Signature Ultimate Bloody Mary Bar *\$24*  
Tito's, Mi Campo, Beefeater  
Tomato Juice & Bloody Mary Mixes  
Ultimate Garnishes: Celery, Pickle, Lime, Olives,  
Candied Bacon, Beef Sticks, Jumbo Shrimp,  
Cocktail Onions, Cocktail Mushrooms,  
Horseradish

Luxury Ultimate Bloody Mary Bar *\$28*  
Grey Goose, Don Julio, Hendrix  
Tomato Juice & Bloody Mary Mixes  
Ultimate Garnishes: Celery, Pickle, Lime, Olives,  
Candied Bacon, Beef Sticks, Jumbo Shrimp,  
Cocktail Onions, Cocktail Mushrooms,  
Horseradish





# AUDIO VISUAL



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

## AUDIOVISUAL

*All audiovisual rentals are subjected  
To 22% service charge and 6% tax.*

*Price listed per day*

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

12ft X 16ft Dance Floor \$750

LCD Projector and Screen \$275

Microphone \$150

Conference Phone \$120

Podium \$50

Flip Chart with Marker \$25

Extension Cable \$10



# ADDITIONAL INFORMATION

## FOOD AND BEVERAGE

AC Hotel Naples 5<sup>th</sup> 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 years of age on the date of the event

## BANQUET SERVICE CHARGE AND SALES TAX

All food and beverage purchases, meeting room rentals, audio visual and equipment rentals are subject to a 22% banquet service charge and applicable sales tax, currently at 6%.

## 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 premises 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.

## 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.

