



## WEDDING PACKAGES

**All AC Hotel Worcester wedding packages to include the following:**

- House Sparkling Wine Toast
- Three Course Plated Gourmet Dinner or Buffet Dinner
- Custom Designed Tiered Wedding Cake or Cupcakes from Bean Counter Bakery or On the Rise Baking
- Freshly Brewed Coffee, Decaffeinated Coffee & Teas
- Floor Length Linens and Napkins in Choice of Colors
- Votive Candles & Table Numbers
- Dance Floor
- Hospitality Room for the Wedding Party
- Wedding Menu Tasting for up to Four Individuals
- Discounted Room Blocks Available for Your Guests
- Complimentary Overnight Accommodations on the Night of the Wedding for the Wedding Couple

### CLASSIC PACKAGE

\$65 - \$100

- Seasonal Garden Vegetable Crudit , Herb Dip and Hummus
- Domestic & International Cheeses, Rustic Breads & Flatbread Crackers
- Choice of Three Butler Passed Hors d'oeuvres
- Three Course Plated Meal to Include: a Starter & Two Entr e Options
- Or
- Buffet Dinner
- Custom Designed Tiered Wedding Cake or Cupcakes

### ELEGANT PACKAGE

\$90 - \$125

- Select Two Reception Stations
- Choice of Five Butler Passed Hors d'oeuvres
- One Hour Hosted Bar During the Cocktail Reception, Featuring AC Bar Brands
- Three Course Plated Meal to Include: a Starter & Two Entr e Options
- Or
- Buffet Dinner
- Custom Designed Tiered Wedding Cake or Cupcakes

### LUXURY PACKAGE

\$125 - \$160

- Select Two Reception Stations
- Choice of Five Butler Passed Hors d'oeuvres
- House Wine Service with Dinner
- Three Hour Hosted Bar in Addition to the Cocktail Reception, Featuring AC Bar Brands
- Three Course Plated Meal to Include: a Starter & Two Entr e Options
- Or
- Buffet Dinner
- Custom Designed Tiered Wedding Cake or Cupcakes served with a Chocolate Covered Strawberry

## HOR D'OEUVRES

*Select Three for the Classic Package & Five for the Elegant Package and Luxury Package*

### CHILLED HORS D'OEUVRES

Heirloom Cherry Tomato & Fresh Mozzarella Skewer, Basil Pesto, Balsamic Glaze  
Prosciutto Wrapped Fig, Pomegranate Molasses  
Smoked Salmon, Boursin, Rye Crisp, Pickled Onion, Caper  
Hummus Cups with Toasted Pita and Extra Virgin Olive Oil  
Mushroom Bruschetta, Truffle Oil, Parmesan, Micro Herb Salad

### HOT HORS D'OEUVRES

Crispy Chicken Sate, Cilantro-Lime Yogurt Sauce  
Bacon Wrapped Date Stuffed with Chorizo  
Shrimp Tempura, Spicy Yuzu Sauce  
Short Rib and Manchego Empanada, Smoked Avocado Aioli  
Vegetable Spring Rolls, Sweet Chili Sauce  
Chicken & Lemongrass Dumpling, Maple Soy Sauce  
Beef Slider, Grilled Pork Belly, Vermont Brie, Bacon Espresso Jam  
Paella Arancini, Saffron Risotto, Smoked Chorizo, Aged Manchego  
Grilled Beef Tenderloin, Chimichurri, Micro Herbs, Garlic Crostini

### HOR D'OEUVRE ENHANCEMENTS

Scallop Ceviche, Lime, Cilantro, Bermuda Onion, Avocado | \$5  
Mini Lobster Salad, Tarragon Aioli, Celery, Brioche | \$5  
Hawaiian Tuna Poke, Avocado Puree, Wonton Crisp, Toasted Sesame, Scallion | \$5  
Petite Crab Cakes, Spiced Remoulade | \$5  
New Zealand Lamb Chops, Mint Coriander Chutney | \$5  
Bacon Wrapped Scallops, Applewood Smoked Bacon, Old Bay Tartare | \$5  
Shrimp Cocktail, Lemon, Bloody Mary Cocktail Sauce | \$5

## RECEPTION STATIONS

*Select Two for the Elegant Package and Luxury Package*

### **FARMSTEAD ARTISAN CHEESE**

Domestic & International Cheeses, Preserved Local Seasonal Jams, Herb Infused Local Honey, House Spiced Nuts, Rustic Breads & Flatbread Crackers

### **CHARCUTERIE DISPLAY**

Cured and Smoked Meats, Pickled Jardinière and Cornichons, Whole Grain & Ale Mustard, Spiced Herb Olives, Rustic Breads & Flatbread Crackers

### **MEDITERRANEAN STATION**

Grilled, Roasted and Pickled Vegetables, Spiced Herb Olives, Preserved Lemon and Cucumber Salad, Hummus, Pita Crisps, Edamame Falafel, Tabbouleh, Stuffed Grape Leaves

### **TAPAS & BRUSCHETTA**

Grilled Garlic Rubbed Crostini

Tomato and Basil Salad, Marinated Exotic Mushrooms, Fig Jam, Whipped Black Pepper Studded Goat Cheese, Garlic and White Bean Puree, Olive Tapenade, Extra Virgin Olive Oil

## DINNER BUFFET

*Pricing is based on the package selected: Classic / Elegant / Luxury*

**\$90 / \$115 / \$150**

All Buffet Dinners Include Artisanal Rolls & Whipped Vermont Butter, Chef's Selection of Seasonal Starch & Vegetables, Tiered Wedding Cake or Cupcakes & Freshly Brewed Coffee & Teas

### **Salad** | *Select Two*

Farmers Salad, Petite Field Greens, Seasonal Shaved Vegetables, House Made Vinaigrette  
Arugula and Baby Greens, Creamy Goat Cheese, Shaved Beets, Fennel, Orange and Basil Vinaigrette  
Roasted Cauliflower, Golden Raisins, Capers, Parsley, Shaved Parmesan Cheese  
Boston Bibb Wedge, Baby Heirloom Tomatoes, Avocado, Pork Belly Croutons, Vermont Blue Cheese, Charred Cipollini, Spiced Pecans, Buttermilk Ranch  
Classic Caprese Salad, Native Heirloom Tomatoes, Maplebrook Burrata Cheese, Balsamic Reduction, Baby Basil, Extra Virgin Olive Oil  
Torn Hearts of Romaine, Cherry Tomatoes, Shaved Parmesan, Garlic & Herb Croutons, Caesar Dressing  
Grain Salad, Quinoa, Baby Kale, Toasted Almonds, Roasted Beets, Crumbled Feta, Lemon-White Balsamic Vinaigrette

### **Soup** | *Select One*

Herb Scented Chicken Broth, Roasted Chicken, Escarole, Misty Brook Beans, House-Made Sausage, Rustic Pasta  
Garden Vegetable Soup, Herb Pesto, Tomato Broth, Parmesan Reggiano  
Fire Roasted Tomato Bisque, Genovese Basil and Roasted Garlic Crème Fraiche  
Contemporary Clam Chowder, Farm Fresh Cream, Chopped Chowder Clams, Maine Potatoes  
Yukon Golden Potato and Melted Leek Soup

### **Entrées** | *Select Two*

Beef Tenderloin Provençal, Charred Cipollini and Crimini Mushroom Confit, Red Wine Reduction  
Braised Beef Short Ribs, Cabernet Jus, Crisp Golden Chanterelles  
Maple-Miso Glazed Northern Harvest Salmon, Grilled Shiitake, Baby Bok Choy  
Blackened Cod, Saffron-Tomato Puree, Shaved Fennel and Citrus Salad  
Roasted Misty Knolls Chicken, Root Vegetable Confit, Mushroom-Marsala Cream  
Jumbo Shrimp, Preserved Lemon Studded Braising Greens, Herb Butter Sauce  
Center Cut Top Sirloin, Truffle-Peppercorn Butter, Roasted Roots  
Herb Crusted Chicken Breast, Braised Rainbow Swiss Chard, Roasted Tomatoes, Grilled Artichoke Hearts, Capers  
Ratatouille Stuffed Eggplant, Tomato Confit, Toasted Basil Breadcrumbs, Grilled Asparagus  
Atlantic Salmon Roasted on a Bed of Herbs, Braised Greens, Zucchini Caponata, Pickled Onions, Chardonnay Butter Sauce  
Grilled Vegetable Paella, Romesco Sauce, Fried Spiced Chickpeas, Roasted Garlic Confit, Pea Shoot Salad  
Grilled Atlantic Swordfish, Caper-Raisin Emulsion, Roasted Cauliflower, Brown Butter  
Squash Ravioli, Spaghetti Squash, Truffle Cream, Candied Squash

**Chef's Selection of Seasonal Starch and Vegetables** | Included

## PLATED DINNER

All 3-Course Meals Include Artisanal Rolls & Whipped Vermont Butter, Chefs Selection of Seasonal Starch & Vegetables, Tiered Wedding Cake or Cupcakes, Freshly Brewed Coffee & Teas

## STARTERS

*Select one for the Classic Package, Elegant Package or Luxury Package*

### Salads

Baby Greens with English Cucumbers, Baby Heirloom Tomatoes, Shaved Rainbow Carrots, Champagne Vinaigrette  
Petite Field Greens, Maple Glazed Walnuts, Local Orchard Apples, Cranberry Studded Stilton, Citizen Cider Vinaigrette  
Baby Spinach Salad, Sun-Dried Apricots, Spiced Pecans, Blythedale Farm Brie, Ice Wine Vinaigrette  
Modern Caprese Salad, Heirloom Tomato Carpaccio, Pearl Mozzarella, Micro Basil, Aged Balsamic, Fennel Pollen  
AC Caesar Salad, Parmesan Crisp, Lemon Manchego Dressing, White Anchovies, Tomato Tapenade

### Soups

Creamy Exotic Mushroom Soup, Fromage Blanc, Chives  
Fire Roasted Tomato Bisque, Genovese Basil, Roasted Garlic Cream  
Maine Lobster Bisque, Tarragon Crème Fraiche, Herb Oil  
Butternut and Spiced Apple Bisque, Smoked Maple Syrup, Pepitas

## ENTREES

*Pricing is based on the package selected: Classic / Elegant / Luxury  
Highest Price Entrée Prevails*

### Poultry

Roasted Misty Knolls Chicken, Shallot and Morel Pan Jus  
\$70 / \$95 / \$130  
Herb Crusted Chicken Breast, Braised Rainbow Swiss Chard, Roasted Tomatoes, Grilled Artichoke Hearts, Capers  
\$70 / \$95 / \$130

### Meat

Braised Beef Short Ribs, Cabernet Jus, Fried Leeks, Heirloom Carrot and Parsnip Hash  
\$80 / \$105 / \$140  
Beef Tenderloin Provençal, Charred Cipollini and Mushroom Confit, Red Wine Reduction  
\$90 / \$115 / \$150  
Block Cut New York Sirloin, Truffle-Peppercorn Butter, Roasted Root Vegetables  
\$80 / \$105 / \$140  
Filet Mignon, Bacon Espresso Jam, Rioja Demi, Braised Pearl Onions  
\$90 / \$115 / \$150

### Seafood

Oven Roasted Day Boat Cod, Baby Tomato Confit, Herb Tapenade  
\$75 / \$100 / \$135  
Atlantic Salmon, Braised Greens, Zucchini Caponata, Chardonnay Butter Sauce  
\$75 / \$100 / \$135  
Maine Lobster Stuffed Shrimp, Grilled Lemon, Lobster-Tarragon Cream  
\$90 / \$115 / \$150  
Pan Flashed Diver Scallops, English Pea Puree, Roasted Oyster Mushrooms, Carrot Butter Sauce  
\$85 / \$110 / \$145

### Duet

Petit Filet Mignon, Rioja Demi, Lobster Stuffed Gulf Shrimp  
\$95 / \$120 / \$155  
Petit Filet Mignon, Cabernet-Balsamic Glaze, Butter Poached Maine Lobster Tail  
\$100 / \$125 / \$160

### Vegetarian

Grilled Vegetable Paella, Romesco Sauce, Fried Spiced Chickpeas, Roasted Garlic Confit, Pea Shoot Salad  
\$65 / \$90 / \$125  
Grilled Petit Tofu Steak, Exotic Mushrooms, Grilled Scallion, Miso & Roasted Root Vegetable Dashi  
\$65 / \$90 / \$125  
Exotic Mushroom Ravioli, Madeira Cream, Pan Flashed Mushrooms, Truffle Oil, Shaved Sheep's Milk Cheese  
\$65 / \$90 / \$125

## ENHANCEMENTS

### **CHILLED SEAFOOD DISPLAY** | \$5 Per Piece

Atlantic Oysters on the ½ Shell, Poached Jumbo Gulf Shrimp, Chilled Crab Claws  
Seasonal Mignonette, Bloody Mary Cocktail Sauce, Horseradish, Tabasco  
Lemons to Squeeze

### **CHEF ATTENDED CARVING STATION**

*\$100 attendant fee*

### **Slow Roasted Beef Tenderloin** | \$22 Per Person

Maitland Farms Horseradish Cream, Rioja Jus, Sourdough Rolls

### **Misty Knolls Turkey Breast** | \$16 Per Person

Herb Scented Natural Gravy, Massachusetts Cranberry Relish, Multi Grain Roll

### **Toasted Peppercorn & Dijon Crusted Prime Rib** | \$20 Per Person

Rosemary Biscuit, Red Wine Jus, Garlic Aioli

### **UNION SLIDER STATION** | \$16 Per Person

*Select Two*

Pulled Pork and Cole Slaw, Buttermilk Biscuit

Braised Beef Short Rib, Exotic Mushrooms, Aioli, Onion Briochette

Grilled Chicken, Smoked Provolone, Honey Mustard, Ciabatta

Petite Crabcake, Herb Focaccia, Remoulade, Lemon Scented Greens

Kobe Beef Slider, Grilled Pork Belly, Vermont Brie, Bacon Espresso Jam, Brioche

Crispy Chicken, Sweet Potato and Herb Waffle, Smoked Jalapeno Honey

Served with Crisp Tots and Boom Boom Aioli

### **STREET TACOS** | \$18 Per Person

*Select Two Proteins*

Traditional Pork Carnitas

Carne Asada

Cornmeal Dusted Haddock

Blackened Shrimp

Pickled Onions, Pico de Gallo, Avocado Puree, Limes, Queso Fresco, Spiced Sour Cream,

Grilled Flour Tortillas, Assorted Hot Sauces

### **ASIAN STREET FOODS** | \$17 Per Person

Roasted Chicken Sates, Vegetarian Spring Roll, Krispy Shrimp Tempura, Pork Pot Sticker

Sweet Chili-Soy Sauce, Mint-Coriander Pesto, Mango Chutney

## DESSERT ENHANCEMENTS

### **DESSERT TABLE** | \$12 Per Person

Display of Assorted Petite Desserts

### **ICE CREAM SUNDAE BAR** | \$10 Per Person

Chocolate & Vanilla Ice Cream with Assorted Toppings to Include, Strawberry Sauce,

Chocolate Sauce, Oreo Cookie Crumbles, M&M's, Gummy Bears, Multi Colored Jimmies,

Maraschino Cherries, Fresh Whipped Cream

### **Candy Shop** | \$10 Per Person

Classic Candy Collection

Gummies, Chocolates, Jelly Beans & Other Treats

Individual Bags, Glass Jars

## WEDDING HOSPITALITY

### **CONTINENTAL BREAKFAST | \$15 Per Person**

Fresh Sliced Seasonal Fruits & Wild Berries  
Bakery Basket, Croissants, Muffins and Breakfast Pastries  
Vermont Butter and Local Jams  
Chia Pudding with Seasonal Fruit & Berries  
Fresh Assorted Juices, Freshly Brewed Coffee & Tazo Teas

### **LIGHT LUNCH | \$21 Per Person**

Mediterranean Pasta Salad  
Chef's Presentation of Assorted Sandwiches  
Kettle Cooked Potato Chips  
An Assortment of Fresh Baked Cookies  
Soft Drinks, Polar Seltzers & Bottled Water

### **ADDITIONAL BEVERAGES**

Still and Sparkling Water \$3 ea  
Spindrift Seltzers \$4 ea  
Naked Juices and Smoothies \$5 ea  
Full Throttle and Energy Drinks \$5 ea  
Kevita Kombucha \$5 ea  
Coconut Water \$5 ea

### **SNACKS**

Seasonal Sliced Fruit and Berries \$6 Per Person  
Tortilla Chips and Salsa with Sour Cream and Guacamole \$6 Per Person  
Assorted Chobani Yogurts \$4 ea  
Assorted Fresh Baked Cookies \$5 ea  
Shrimp Cocktail Display \$5 Per Piece

## BREAKFAST

### **POST WEDDING BREAKFAST | \$24 Per Person**

Fresh Sliced Seasonal Fruits & Wild Berries  
Assorted Greek Yogurts with AC Granola & Sun Dried Fruits  
Bakery Basket, Croissants, Muffins, Breakfast Pastries  
Assorted Artisan Breads, Vermont Butter and Local Jams  
Cage-free Egg Frittata with Fine Herbs, Tomato-Herb Salsa  
Applewood Smoked Bacon and Country Breakfast Sausage  
Roasted Bliss Potatoes, Smoked Peppers and Caramelized Onions  
Fresh Assorted Juices  
Freshly Brewed New England Coffee & Tazo Teas

### **POST WEDDING BRUNCH | \$38 Per Person**

Bakery Basket, Croissants, Muffins, Breakfast Pastries  
Farm Fresh Eggs with Fresh Snipped Herbs  
Applewood Smoked Bacon and Country Breakfast Sausage  
Breakfast Potatoes  
Fresh Sliced Seasonal Fruits & Wild Berries  
Tomato and Mozzarella Salad, Basil, Balsamic Reduction, Extra Virgin Olive Oil  
Traditional Caesar Salad, Garlic Croutons, Hearts of Romaine, Caesar Dressing, Shaved Parmesan

### **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 Short Ribs, 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 Potatoes or Rice and Seasonal Vegetables  
Hearth Baked Rolls  
Display of Assorted Petite Desserts

### **BREAKFAST ENHANCEMENTS**

*All enhancements are priced per person*

**Cinnamon French Toast** – New England Maple Syrup, Maine Blueberry Compote | \$5

**Smoked Salmon & Bagels** – Traditional Accompaniments, Whipped Cream Cheese | \$6

**Breakfast Farmers Board** – Cured and Smoked Meats, Local Cheeses, Fruit Preserves, Crostini | \$7

**Modern Benedict** – Vine Ripe Tomato, Baby Arugula, Avocado, Citrus-Chili Spiced Hollandaise | \$6

**Classic Benedict** – Thick Hand Carved Canadian Bacon, English Muffin, Hollandaise | \$6

**AC Signature Quiche** – Baby Kale, Roasted Tomatoes, Capri Goat Cheese | \$5

**Chia Yogurt Puddings** – Seasonal Fruit, Berries, Organic Honey Granola Brittle | \$4

**Chef Attended Omelet Station\*** – Farm Fresh Cage Free Eggs, Egg Whites, Applewood Smoked Bacon, Honey Ham, Country Sausage, Baby Spinach, Vine Ripe Tomato, Bell Pepper, Red Onion, Exotic Mushrooms, Vermont Cheddar, Swiss, Salsa Fresca | \$7 | \*A \$100 attendant fee is required, per 50 guests



## BEVERAGE PACKAGES

One-hour AC Hosted Bar is included with the Elegant Package  
Four-hour AC Hosted Bar is included with the Luxury Package  
The first hour pricing listed below is only for the Classic Package

### **AC Hosted Bar Featuring Beer, Wine, Mixed Drinks & Non-Alcoholic Beverages**

First Hour - \$21

\$9 Per Hour for Each Additional Hour

### **AC Hosted Bar Featuring Beer, Wine & Non-Alcoholic Beverages**

First Hour - \$15

\$7 Per Hour for Each Additional Hour

#### **AC HOSTED BAR ON CONSUMPTION**

Martini – \$12

Wine - \$8.50

Mixed Drink - \$9.50

Domestic Beer - \$6.50

Imported Beer - \$7.50

Assorted Soft Drink - \$3.00

#### **AC CASH BAR**

Martini - \$13

Wine - \$9

Mixed Drink - \$10

Domestic Beer - \$7

Imported Beer - \$8

Assorted Soft Drink - \$3.25

All Hosted Bar Prices are exclusive of a 15% Service Charge, 7% Taxable Administrative Fee & 7% Tax  
All Cash Bar Prices are inclusive of 7% Tax  
One bartender at \$75 is required for every 75 guests.

## **BOOKING YOUR WEDDING**

To secure a wedding date at the AC Hotel Worcester a signed contract, valid credit card submission and a nonrefundable/nontransferable payment is required.

## **PARKING**

Parking for the AC Hotel Worcester is conveniently in the Worcester Common Parking Garage, located underneath the hotel. Please inquire about rates.

## **MINIMUM REVENUE REQUIREMENTS**

A total beverage & food revenue minimum will apply to your event. This minimum is determined based upon date and specific event space. Beverage & food minimums do not include service charges, administrative fees, taxes or cash bar revenue.

## **PAYMENT PROCEDURES**

A minimum of a 25% non-refundable deposit and credit card on file is required at time of booking to secure your event space on a definite basis. Additional future deposits will be requested in accordance with the deposit schedule indicated on your sales agreement. Acceptable methods of payment for your final balance are credit card, cashier's check, certified check or cash. A credit card is required to remain on file for any/all additional charges that may incur during the event such as additional guests, bar tabs, etc. A personal check is not accepted for the final payment.

## **GRATUITIES, FEES & TAXES**

A customary 15% Service Charge, 7% Taxable Administrative Fee, and 7% Massachusetts State Sales Tax will be added to Food & Beverage 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.

## **CEREMONY FEE**

If you opt to have your ceremony onsite, a \$750.00 ceremony fee will apply, exclusive of tax & service fees. Banquet chairs set theatre style are included in this price, along with any requested tables and house linens.

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

## **CHILDREN'S MEALS / YOUTH MEALS**

Children's Meals are \$25.00 each for guests ages 14 & under

## **VENDOR MEALS**

Vendor Meals are \$35 each and includes Chef's choice of a hot plated meal along with bottled water.

## **PRICING**

Our culinary staff uses only the freshest 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.

## **MENU TASTING**

Once a contract is signed, we will be delighted to set a time for a private menu tasting. Please consult your Event Manager for availability. Each Wedding Package includes a Menu Tasting for up to four guests.

## **SPECIAL MENU REQUESTS**

Enhancements & Customization Available upon Request, please speak with our Sales & Events Team regarding options and pricing.

## **GUEST COUNT GUARANTEES**

To best serve you and your guests, a final confirmation of attendance ("guarantee") is required by 12:00 Noon Five business days, 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 beverage 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's Alcoholic Beverage License requires the Hotel to: (1) Request proper identification (photo ID) from any person of questionable age, and refuse alcoholic beverage service if the person is either underage, or if identification cannot be produced; and (2) Refuse to serve alcohol to anyone who, in the Hotel's judgment, appears intoxicated.

## **BAR/BARTENDERS**

One bartender at \$75 is required for every 75 guests. If you would like additional bar/bartenders they are \$75 each.

## **COAT CHECK**

The Hotel can arrange for coat check services. A \$75 Attendant Fee will be assessed for all coat check services.

## **FUNCTION ROOMS**

Much of the success of your event depends on the atmosphere of your surroundings at the Hotel. We understand this importance, and we will work with you to achieve the overall experience you desire. We offer multiple function rooms to accommodate a wide range of events. The attendance you anticipate, and the set-up your event requires, are the primary factors in your event's room assignment. Revisions in these requirements may necessitate a change to a more suitable room. Likewise, our Schedule of Fees is based on your group's program. Revisions in factors, such as group counts, times, dates, meal functions, or set-up may necessitate a revision of such Fees.

## **ROOM BLOCK**

The Hotel is pleased to offer reduced room rates to your wedding guests based on availability. Guestroom rates do not include taxes or breakfast. Hotel Check-in Time is 3:00PM and Hotel Check Out time is 12:00PM

## **WELCOME AMENITIES**

Should you choose to provide your overnight guests non personalized welcome amenities, they will be handed out as your guests check in at no charge. (Alcohol is prohibited from "welcome bags" unless provided by the hotel.) Requesting items delivered to guest room pre or post check in will incur a charge of \$3 per amenity to be routed to your master.

## **SPECIAL DECORATIONS**

The AC Hotel Worcester will be delighted to discuss any enhancements for your event, such as ice sculptures, centerpieces, thematic decorations, menu and invitation printing with you. These, and other related services, will be provided at a prearranged fee unless included in your wedding package. No fog machines, glitter or confetti is allowed in the event spaces

## **SPECIAL SERVICES**

The AC Hotel Worcester will gladly recommend photographers, entertainment and décor to enhance your event. Please consult with us, as all signs, displays, and/or decorations, and their set-up, are subject to prior approval of the Hotel in accordance with Local Fire Codes, and to prevent damage to the Hotel. Signs may not be displayed in the Lobby of the Hotel under any circumstances. Exterior directional signage will also not be permitted.

## **TECHNOLOGY**

Your Event Manager will be delighted to assist you with your Audio Visual needs; Price lists are available upon request. Should you opt to utilize AV service provided by the Hotel's dedicated AV Company PSAV. A 22% setup off, 7% Taxable Administrative Fee, and 6.25% Massachusetts State Sales Tax will be added to such charges.

## **VENDORS**

A beautifully customized wedding cake or cupcakes is included in all wedding packages from. Please set-up tasting appointments with the vendors to select a cake. They will have you select from different flavors, fillings and designs and you will pay them directly for any special upgrades outside of the package. The cake is delivered the day of the wedding to the hotel. The cake cutting fee of \$3 per person is waived in all wedding packages. However, cake must come from one of our licensed/insured vendors:

Bean Counter Bakery – 508-754-0505 / [contacts@beancounterbakery.com](mailto:contacts@beancounterbakery.com)

On the Rise Baking – 508-752-3809 / [info@ontherisebaking.com](mailto:info@ontherisebaking.com)

All personnel/vendors contracted by the client are required to follow policies and guidelines set forth at this location. This may require such vendors to provide hotel an indemnification agreement and proof of adequate insurance. See your Event Manager for details.