



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
- Dance Floor
- Hospitality Room for the Wedding Party with Butler Passed Hors d'oeuvres and House Sparkling Wine
- Wedding Menu Tasting for up to Four Individuals
- 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 Chocolate Covered Strawberries

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, Assorted Flavored, 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, Maplebrook Farms Fresh Mozzarella, Garlic and White Bean Puree, Olive Tapenade, Basil Pesto, Extra Virgin Olive Oil, Pickled Peppers

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 Yogurt Pudding with Seasonal Fruit & Berries
Fresh Assorted Juices, Freshly Brewed Coffee & Tazo Teas

LIGHT LUNCH | \$26 Per Person

Mediterranean Pasta Salad
Tri-colored Fingerling Potato Salad
Chef's Presentation of Assorted Sandwiches
Assorted Accompaniments
Kettle Cooked Potato Chips
Vanity Cookie Jar
Soft Drinks, Bottled Water, Freshly Brewed New England Coffee & Tazo Tea

ADDITIONAL BEVERAGES

Artesian 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 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, Capers 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 | \$3

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 – \$11

Wine - \$7

Mixed Drink - \$9

Domestic Beer - \$5

Imported Beer - \$6

Assorted Soft Drink - \$3

AC CASH BAR

Martini - \$12

Wine - \$7.50

Mixed Drink - \$9.75

Domestic Beer - \$5.50

Imported Beer - \$6.50

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

AC Hotel Worcester parking is conveniently 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 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.

CANCELLATION

Requested deposits are non-refundable. In the event of cancellation, a penalty fee may be applicable. Please refer to your Catering Sales Agreement for cancellation policy.

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.

SHIPPING & RECEIVING

Packages may be delivered to the hotel three (3) days prior to your event. Hotel will securely hold items for 12 hours following the end of the event. At which time, the Hotel will no longer be responsible for such items. Please coordinate with your Event Manager to schedule a Specific Drop Off & Pick Up Date & Time. To ensure that your materials/event items are stored and delivered properly, please include the following information on ALL packages:

AC Hotel Worcester
125 Front Street, Worcester, MA
Attn: (Name of Event Manager) (Name of Group or Event)
(First Date of Event)
Number of Boxes (IE: 1 of 2, etc.)

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 12:00Noon.

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.

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 one month to two weeks at the latest, prior to your event.

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 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

On the Rise Baking – 508-752-3809 / 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.