

# EVENT MENU

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SMOKE & MIRRORS AT THE  
AC HOTEL WASHINGTON DC CAPITOL HILL

SMOKE &  
MIRRORS



# RECEPTION

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SMOKE &  
MIRRORS



# RECEPTION | a la carte

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- **Bruschetta Bite** - tomato, basil, mozzarella (v) | \$6 each
- **Mozzarella Skewer** - with balsamic glaze (v, gf) | \$5 each
- **Vegetable Skewer** - grilled seasonal veggies (v, vg, gf) | \$5 each
- **Vegetable Potsticker** - with soy glaze (v, vg) | \$6 each
- **Spinach Puff Pastry** - with swiss cheese, and pesto (v) | \$7 each
- **Mini Crab Cake** - with dill aioli | \$8 each
- **Shrimp Cocktail** - with cocktail sauce and lemon (gf) | \$8 each
- **Shrimp Skewer** - miso glazed, with spring onion (gf) | \$8 each
- **Bacon Wrapped Scallop** - with tartar sauce (gf) | \$8 each
- **Lobster Mac & Cheese Arancini** - with fontina and truffle oil | \$10 each
- **Chicken Satay** - with bourbon cherry tamari glaze (gf) | \$8 each
- **Thai Chicken Spring Roll** - with lemongrass and ginger | \$8 each
- **Mini Chicken Empanada** - with fire roasted vegetables | \$6 each
- **Chicken Fontina Bite** - with sundried tomato | \$8 each
- **Turkey Tenderloin Bite** - sage infused, wrapped in bacon (gf) | \$10 each
- **Steak Crostini** - seared NY strip with pepper relish on toast | \$10 each
- **Ham and Cheese Croquette** - serrano ham & manchego cheese | \$8 each
- **Candied Bacon Deviled Egg** - pickled fresno | \$8 each
- **Beef Tenderloin Kebab** - with peppers and red onion (gf) | \$8 each
- **Pork Potsticker** - with sriracha lime aioli, soy chili dipping sauce | \$8 each

## DESSERT BITES | \$6 each

- |                        |               |                             |
|------------------------|---------------|-----------------------------|
| • Blondie              | • Tiramisu    | • Chocolate Chip Cookies    |
| • Chocolate Torte (gf) | • Cheesecake  | • Double Chocolate Brownies |
| • Strawberry Shortcake | • Petit Fours | • Assorted Mini Pastries    |

Minimum of 50 bites of each item  
Can be displayed or passed | \$100 server fee for 2 hours of passed apps  
Menu selections and pricing subject to change

# RECEPTION | displayed

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## Capitol Hill Package | \$65pp

Choose three (3) appetizers:

- Tortilla Chips - with guacamole, pico de gallo, and queso (v)
- Avocado Halves - with lemon and sea salt (v, vg, gf)
- Roast Beef Sliders - with cheddar cheese, horseradish crema, and mustard
- AC Meatballs - with marinara and ricotta
- Mini Cubans - with ham, manchego, and mustard
- Soppressata - with cheddar cheese, olive oil, on rosemary bread
- Shrimp and Grits - with cheddar cheese, bacon, and mushrooms
- Chicken Parmesan Sliders - with mozzarella and aioli
- BBQ Beef Brisket Sliders - with coleslaw
- BBQ Pork Sliders - with coleslaw
- BBQ Chicken Sliders - with coleslaw

Choose two (2) desserts:

- Blondies
- Chocolate torte (gf)
- Tiramisu
- Cheesecake - with macerated berries
- Strawberry shortcake

## Charcuterie Display | \$25pp

Includes:

- Assorted meats
- Assorted cheeses
- Assorted nuts
- Assorted breads and crackers
- Seasonal fruit
- Accouterments

## Antipasto | \$20pp

Includes:

- Marinated
  - Olives
  - Peppers
  - Mushrooms
  - Artichoke Hearts
- Pickled Vegetables
- Assorted Crackers
- Accouterments

# BAR

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SMOKE &  
MIRRORS



# BAR | packages

SILVER		GOLD		PLATINUM		DELUXE PLATINUM	
One Hour	\$28pp	One Hour	\$38pp	One Hour	\$48pp	One Hour	\$60pp
Each Additional Hour	\$14pp	Each Additional Hour	\$18pp	Each Additional Hour	\$22pp	Each Additional Hour	\$30pp
<ul style="list-style-type: none"><li>• Silvergate Pinot Noir OR Cabernet</li><li>• Silvergate Pinot Grigio OR Sauvignon Blanc</li><li>• Two (2) domestic beers (Budweiser, Miller Lite, Michelob Ultra)</li><li>• Assorted Pepsi soft drinks</li></ul>		<ul style="list-style-type: none"><li>• Silvergate Pinot Noir OR Cabernet</li><li>• Silvergate Pinot Grigio OR Sauvignon Blanc</li><li>• Two (2) craft beers</li><li>• Absolut Vodka</li><li>• Bacardi Rum</li><li>• New Amsterdam Gin</li><li>• Altos Tequila</li><li>• Jim Beam OR Jack Daniels Whiskey</li><li>• Assorted Pepsi soft drinks</li></ul>		<ul style="list-style-type: none"><li>• Silvergate Pinot Noir</li><li>• Silvergate Cabernet</li><li>• Silvergate Pinot Grigio</li><li>• Silvergate Sauvignon Blanc</li><li>• Two (2) craft beers</li><li>• Two (2) domestic beers</li><li>• Titos Vodka</li><li>• Bacardi Rum</li><li>• Tanqueray Gin</li><li>• Patron Tequila</li><li>• Jack Daniels Whiskey</li><li>• Assorted Pepsi soft drinks</li></ul> <p>Add one (1) specialty cocktail for \$5pp/hr</p>		<ul style="list-style-type: none"><li>• Silvergate Pinot Noir</li><li>• Silvergate Cabernet</li><li>• Silvergate Pinot Grigio</li><li>• Silvergate Sauvignon Blanc</li><li>• Two (2) craft beers</li><li>• Two (2) domestic beers</li><li>• Grey Goose Vodka</li><li>• Flore de Cana Rum</li><li>• Hendricks Gin</li><li>• Don Julio Tequila</li><li>• Woodford Bourbon</li><li>• Assorted Pepsi soft drinks</li></ul> <p>Add two (2) specialty cocktails for \$10pp/hr</p>	

# CONSIDERATIONS AND POLICIES

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## **Service Charge and Taxes**

All charges are subject to a 25% service charge. Food and beverage is subject to a 10% tax. Event technology, room rental fee, and miscellaneous charges are subject to a 6% tax.

## **Pricing**

Please note that menu pricing is subject to change without notice based on market conditions and availability. We strive to offer the best quality while adapting to evolving economic factors.

## **Guarantees**

A final guarantee with the number of people anticipated is required 10 business days in advance of all meal function or the expected number will be used. The number will be your guarantee and it is not subject to reduction.

## **Payment**

Terms for payment will be established in your confirmation/contract agreement. A mode of payment is required at the time of contract.

## **Shipping**

Please have boxes addressed to your event manager and marked properly with the name and date of event. Packages received/sent out are subject to handling fees.

## **Signage**

All signage to be placed in the hotel must be professionally printed and approved in advance with your event manager. The use of push pins, tacks, nails, putty, duct tape, and other forms to attach posters, banners, and signage on any hotel wall, doors, and public areas is strictly prohibited.

## **Meeting Space**

All meeting rooms are setup in accordance with the approved event orders. Requests for room change in room setup after the room has been fully set will result in a \$500 room reset fee.

## **Electrical/Engineering**

Electrical needs will be assessed and charges will vary based on specific needs. Electrical charges in conjunction with decorators, entertainers, production, audio visual companies, etc. will be applied to your account unless other billing arrangements are made in advance.

## **Outside Food and Beverage**

Food and beverage may not be brought into the hotel by any patron or attendee from an outside source.

## **Security**

The hotel will not assume liability or responsibility for damage or loss of personal property or equipment left in any function room. All outside security personnel are subject to hotel approval prior to event.

## **Décor and Music**

All Smoke and Mirrors furniture will remain unchanged during semi-private events unless discussed and agreed upon in writing prior to your event. Decorations such as confetti, glitter, etc. are strictly prohibited. Outside DJs and music only permitted in private meeting space with prior approval with your event manager. A noise restriction of 10:00PM is in place on the rooftop patio. AC Hotel reserves the right to charge for damages or clean up that may occur during events, pertaining to these restrictions.

## **Smoking**

The AC Hotel Navy Yard is a smoke free environment.

# Thank you!

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**WE LOOK FORWARD TO HELPING YOU HOST A  
GREAT EVENT**

**Isabella Mansilla**

Catering and Events Manager

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**SMOKE &  
MIRRORS**

