



HOLIDAY MENU 2025

SMOKE & MIRRORS AT THE
AC HOTEL WASHINGTON DC CAPITOL HILL

SMOKE &
MIRRORS





BUFFET DINNER

SMOKE &
MIRRORS



DINNER | served buffet style, includes coffee, tea, water, and soda

Option 1 | \$70pp

Includes:

- Choice of one (1) soup
 - Tomato bisque (v)
 - Veggie minestrone (v, vg)
 - Bacon broccoli cheddar
 - Chef's choice
- Assorted artisan rolls with butter and sea salt
- Garden greens with tomatoes, cucumbers, carrots, and croutons with ranch and balsamic vinaigrette on the side (v, gfo)
- Seared chicken - with roasted mushrooms and lemon rosemary
- Sliced skirt steak - with roasted garlic herb butter
- Herb roasted potatoes
- Roasted Brussels sprouts - with bacon
- Wild rice pilaf - with dried fruit and toasted almonds (v)
- Apple pie

Option 2 | \$90pp

Includes:

- Choice of one (1) soup
 - Tomato bisque (v)
 - Veggie minestrone (v, vg)
 - Bacon broccoli cheddar
 - Chef's choice
- Assorted artisan rolls with butter and sea salt
- Arugula salad - with croutons, parmesan, tomatoes, served with ranch and balsamic vinaigrette on the side (v)
- Seared chicken - with caramelized onion gravy
- Roasted salmon - with lemon and dill
- Pork loin - with apple glaze, roasted mushrooms, and thyme demi
- Roasted sweet potato wedges (v)
- Broccolini - olive oil and red pepper flakes (v, vg)
- Cheesecake - with macerated berries
- Apple pie

Modifications for guests with allergens must be made in advance
We cannot guarantee modifications or substitutions onsite
Pricing based on one (1) hour of service

DINNER | served buffet style, includes coffee, tea, water, soda

Option 3 | \$115pp

Includes:

- Choice of one (1) soup
 - Tomato bisque (v)
 - Veggie minestrone (v, vg)
 - Bacon broccoli cheddar
 - Roasted butternut squash
- Seasonal foccacia with butter and sea salt
- Caesar salad - with croutons, parmesan, pepper, and lemon
- Garden greens with tomatoes, cucumbers, carrots, and croutons with ranch and balsamic vinaigrette on the side (v, gfo)
- Bistro filet - with red wine demi glace
- Shrimp scampi - with roasted tomatoes and fresh herbs
- Rigatoni - with butternut squash, sage, and brown butter
- Chicken cutlets - with roasted tomato relish
- Grilled asparagus - with parmesan and lemon (v)
- Mac & cheese - with gouda and parmesan cheese (v)
- Scalloped potatoes au gratin
- White chocolate raspberry cheesecake
- Apple cake

Option 4 | \$135pp

Includes:

- Choice of one (1) soup
 - Tomato bisque (v)
 - Veggie minestrone (v, vg)
 - Bacon broccoli cheddar
 - Roasted butternut squash
- Seasonal foccacia with butter and sea salt
- Baby kale and roasted beet salad - with burrata, candied walnuts and champagne vinaigrette
- Caesar salad - with croutons, parmesan, pepper, and lemon
- Sea bass -with lemon caper beurre blanc
- Roasted ham - with brown sugar glaze
- Roasted chicken - with rosemary au jus
- Rigatoni - with butternut squash, sage, and brown butter
- Roasted Brussels sprouts - with bacon and shallots
- Honey roasted carrots
- Scalloped potatoes au gratin
- White chocolate raspberry cheesecake
- Salted caramel cake

DINNER | enhancements (must be added on to existing package)

Mac + Cheese Bar | \$20pp

- Toppings include:
- Bacon
 - Scallions
 - Red Onions
 - Bleu Cheese
 - Tomatoes
 - Jalapenos
 - Cheese
 - Seasoned Breadcrumbs

Slider Station | \$20pp

- Choice of:
- Chicken Parmesan
 - Grilled Chicken
 - Cheeseburger
 - Bacon Cheeseburger
 - Impossible Patty (v)
 - BBQ Pulled Pork
 - BBQ Shredded Chicken
 - BBQ Beef Brisket

Charcuterie Display | \$25pp

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

Carving Station | MP

+ \$100/hr for attendant

- Choice of:
- Prime Rib
 - Beef Tenderloin
 - Pork Tenderloin
 - Herb Crusted Sirloin
 - Glazed Ham
 - Roasted Turkey

served with complementing sauces + rolls

Raw Bar | \$40pp

+ \$500 for ice sculpture (optional)

- Choice of:
- Oysters on the Half Shell
 - Clams
 - Mussels
 - Jumbo Peeled Shrimp
 - Snow Crab Clusters
 - Smoked Salmon
 - Smoked Trout

served with horseradish, mignonette, and cocktail sauce

Custom Desserts

- Custom sheet cake with logo
- Custom cookies with logo
- Custom cupcakes with logo
- Seasonal cookies
- Seasonal pastries

ask your sales manager for more information; pricing subject to item and availability; must be ordered at least one (1) week in advance

Minimum of 20 guests for any dinner enhancement
Subject to availability
Pricing based on one (1) hour of service



RECEPTION

SMOKE &
MIRRORS



RECEPTION | a la carte

- **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
- **Wild Mushroom Profiterole** - wild mushrooms blended together with Swiss and mozzarella cheese (v) | \$7 each
- **Macaroni and Cheese Poppers** - creamy mac and cheese coated with bread crumbs | \$7 each
- **Pear and Brie Purse** - with almonds in a phyllo pastry dough | \$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

DESSERT BITES | \$6 each

- | | | |
|------------------------|--------------|--------------------|
| • Blondie | • Tiramisu | • Mini Cannoli |
| • Chocolate Torte (gf) | • Cheesecake | • Mini Eclairs |
| • Strawberry Shortcake | • Apple Pie | • Fresh Fruit Tart |

- **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
- **Bacon Deviled Egg** - pickled fresno | \$8 each
- **Goat Cheese Stuffed Dates** - wrapped in applewood smoked bacon | \$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
- **Beef Bourguignonne Puff** - tender pieces of beef marinated in bourguignonne wine sauce in a puff pastry | \$9 each

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

- | | |
|-------------------|----------------------------|
| • Mini Apple Tart | • Mini Napoleons |
| • Pumpkin Pie | • Assorted Mini Tarts |
| • Key Lime Pie | • Assorted French Pastries |

RECEPTION | displayed

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

SEASONAL TREATS

Hot Chocolate Bar | \$10pp

Includes:

- Hot Chocolate
- Marshmallow toppings
- Whipped cream
- Crushed peppermint
- Chocolate shavings
- Cinnamon sticks
- Caramel drizzle
- Holiday sprinkles

Donut Wall | \$15pp

Assorted and seasonal donuts displayed on a tabletop donut wall for your guests to enjoy!

Minimum of 20 guests for any seasonal treat
Subject to availability

Cider Station | \$10pp

Includes:

- Warm apple cider
- Cinnamon sticks
- Star anise
- Caramel drizzle
- Orange slices
- Cranberries

add mulled wine for \$+10pp

Chocolate Fountain

*includes attendant
pricing based on group size
based on 2 hours of service*

Includes:

- Belgian chocolate
- Seasonal fruits
- Graham crackers
- Marshmallows
- Oreos

Coffee Bar | \$10pp

Includes:

- Regular and decaf
- Seasonal syrups
- Whipped cream
- Candy cane stirrers
- Chocolate curls

*add Irish cream or amaretto for a boozy
upgrade at +\$10pp*

Custom Desserts

- Custom sheet cake with logo
- Custom cookies with logo
- Custom cupcakes with logo
- Seasonal cookies
- Seasonal pastries

ask your sales manager for more information; pricing subject to item and availability; must be ordered at least one (1) week in advance



BAR

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

Add on a sparkling wine or champagne toast to kick off your event! *Pricing based on selection*



CAPACITY & SETUP

SMOKE &
MIRRORS



CAPACITY | room setup styles

MEETING ROOM	DIMENSIONS (LxWxH)	AREA (sq ft)	THEATER	CLASSROOM	CONFERENCE	U-SHAPE	BANQUET	RECEPTION
Granite Room	29x22x10	878	60	36	22	22	40	50
Bluestone Room	29x26x10	754	60	32	22	22	40	50
Capitol Room	45x24x10	1080	60	36	30	24	60	80
Bluestone/ Granite Room	52x29x10	1632	100	72	-	36	90	120
Capitol Event Suite	Special	Special	-	-	-	-	-	110
Smoke & Mirrors Semi-Private	Special	Special	-	-	-	-	-	30
Smoke & Mirrors Buyout	Special	Special	-	-	-	-	-	350

CONSIDERATIONS AND POLICIES

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!

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

Isabella Mansilla

Catering and Events Manager

isabella.mansilla@concordhotels.com

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