



Wedding Reception Packages

PLATED DINNER PACKAGES

20 person minimum, all 4 Hour Dinner Packages Include: Freshly Baked Bread and Butter, Regular and Decaffeinated Coffee & Iced Tea.

ROSE RECEPTION PACKAGE | 100/pp++

Choice of Three Hors D'oeuvres

Choice of One Salad

Choice of One Entrée

Choice of One Dessert

Platinum Bar Package

Additional hours: 17/hour pp++

SUNSET RECEPTION PACKAGE | 150/pp++

Choice of Three Hors D'oeuvres

Choice of Two Salads

Choice of Two Entrées

Choice of One Dessert

Deluxe Platinum Bar Package

Additional hours: 23/hour pp++

HORS D'OEUVRES

Mini Beef Empanadas

Mini Chicken Empanadas

Crab Cakes with Lemon Aioli

Coconut Fried Shrimp with Sweet Marmalade

Mozzarella & Tomato Skewers with Balsamic Glaze

Bacon Wrapped Dates

Smoked Salmon Deviled Egg with Avocado, Tomato Seared Tenderloin Crostini and Pepper Relish

Goat Cheese Croquettes with Guava Sauce

Chorizo, Manchego and Olive Skewers

Beef Slider with Melted Cheddar

Vegetable Spring Roll with Sweet Chili Dipping Sauce Chicken Satay with Peanut Sauce

Baked Brie & Raspberry en Croute

Ahi Tuna on a Crispy Wonton with a Sweet Chili Vinaigrette

SALAD OPTIONS

House Salad- Mixed Baby Greens, Candied Pecans, Cucumbers, Cherry Tomatoes, Goat Cheese, Raspberry Vinaigrette

Special Salad- Frisée & Arugula, Marcona Almonds, Strawberries, Feta, Citrus Vinaigrette

Chef's Salad- Tomato Caprese Heirloom Tomatoes, Fresh Mozzarella, Balsamic Drizzle

Mixed Greens Salad- Mixed Greens, Charred Green Onion, Marinated Mushrooms, Feta, Oregano & Garlic Dressing

ENTRÉE OPTIONS

Miso Glazed Salmon- Crispy Polenta Cake, Broccolini

Filet Mignon- Braised Baby Choy, Mushroom Risotto, Peppercorn Demi Glace

Pan Seared Chicken- Seasonal Vegetables, Coconut Rice, Onion Fennel Jus

DESSERT OPTIONS

Crème Brûlée Trinity Cream, Custard Base Caramelized Sugar

Lemon Meringue Tart with Fresh Whipped Cream

Flourless Chocolate Cake with a Crème Anglaise

Guava Cheesecake with a Graham Cracker Crust

Tres Leches Cake





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BEVERAGES – OPEN BAR PACKAGES

A bar tender fee of 125 is included in open bar price with minimum of 20 guests
1 bartender per 75 guests
Additional fees will be applied at 50 per bartender, per hour

WINE & BEER PACKAGE

First Hour - 20/person

Additional hours: 6/person, per hour

Hotel Selection of Red & White Wine
Selection Imported & Domestic Beers
Assorted Pepsi Soft Drinks
Domestic Beers
Budweiser
Bud Light
Miller Lite
Imported Beers
Stella Artois
Heineken
Corona Extra
Corona Light
Craft Beers

PLATINUM PACKAGE

First Hour - 26/person

Additional hours: 17/person, per hour

Hotel Selection of Red & White Wine
1 Local Craft Beers
Selection Imported & Domestic Beers
Absolut Vodka
Bacardi Rum
Ford Gin
Olmeca Altos Prata Tequilla
Hennessey Scotch
Jack Daniels Bourbon

Assorted Pepsi Soft Drinks & Hotel Mixers

DELUXE PLATINUM PACKAGE

First Hour - 32/person

Additional hours: 23/person, per hour

Hotel Selection of Red & White Wine
2 Local Craft Beers
Selection of Imported & Domestic Beers
Grey Goose Vodka
Bombay Sapphire Gin
Crown Royal Whiskey
Glenlivet Scotch
Herradura Tequila
Santa Teresa Rum
Old Forester Bourbon
Assorted Pepsi Soft Drinks & Hotel Mixers

COMPLIMENTARY

Set up & tear down service
Honeymoon suite night of reception
Menu tasting for up to 4 guests
Dedicated Event Manager
*Discounted Parking rate
*Discounted Room Block rates

AC Hotel Miami Brickell | 115 SW 8th Street, Miami, Florida 33130 | P: 786-628-1500

