



EVENT MENU

AC Hotel Dallas Frisco 4343 Frisco Green Avenue, Frisco TX, 75034 T: 972-987-0815

WELCOME TO AC HOTELS

It's time to enjoy your event. Our talented event team is ready to serve you the best creative eats and drinks inspired by the area. AC Hotel Dallas Frisco is proud to offer our event menus. You bring the guests, and we'll focus on the rest to ensure your event is a success.

OUR EVENT SERVICE PROMISE

1. Health and Safety First
2. All service associates temperature check and wear mask & gloves through out the event
3. Strict hand washing policies in place
4. Proper distancing signage & practices in place
5. Full sanitization will be done of tables, chairs, and touch points during meeting resets
6. Bathrooms will be checked and cleaned regularly to ensure proper supplies for hand washing
7. Hand Sanitizer Station provided in meeting room for guests to use during event
8. Beverages on consumption will be set as individual portions (Cans / bottles)
9. Coffee and hot tea stations will be presented as a beautiful coffee bar station outside of room with a banquet staff member to pour each cup for the guests
10. Boxed meals will be displayed as a gourmet market grab and go with a staff member there to assist
11. Full sit-down meals will be served at properly distanced tables with the least amount of touch points by staff
12. Water and Iced Tea will be pre-set at seated events
13. Coffee and Tea Service at Lunch and Dinner events will be served upon request only
14. Cream and Sugar will be presented as individual portions
15. Pad or Pens will no longer be supplied (Sanitized supply box of white board pens can be supplied upon request)
16. Communal water stations in the meeting rooms are no longer offered. Pre-set bottle water can be purchased at discounted prices
17. Mask stations available for purchase to protect attendees





BREAKFAST

Experience our AC Breakfast

Satisfy your morning cravings.
We have curated our flavors with you in mind.



BREAKFAST

Start your day with a gourmet Boxed Breakfast. Served in safe, hygienic, compostable disposals with you and your guests health and safety in mind. All breakfasts include a fresh fruit cup, coffee and bottled Orange Juice

Bento Box Breakfast

Corner Café Box \$18

Assorted Breakfast Breads, Peanut Butter, Yogurt Parfait with Granola, Banana

Taco Truck Box \$19

Two Breakfast Tacos with choice of: Egg/Cheese, Bacon/Egg/Cheese, or Sausage/Egg/Cheese; with Crisp Breakfast Potatoes and Zesty Salsa

Protein Power Up Box \$19

Two Hard Boiled Eggs, Yogurt Parfait with Granola, Peanut Butter, Banana, Protein Bar

Farm Fresh Box \$19

Scrambled Cage Free Eggs, Applewood Smoked Bacon or Sausage, Crisp Breakfast Potatoes, Texas Toast

Sweet Sunrise Box \$19

Vanilla Scented French Toast with Strawberries and Syrup, Applewood Smoked Bacon Or Sausage , Crisp Breakfast Potatoes

Healthy Start Box \$22

Scrambled Egg Whites with Spinach, Turkey Sausage, Gruyere Cheese, Toasted Bagel, with Crisp Breakfast Potatoes

Ranchers Breakfast Sandwich Box \$22

Bacon or Sausage, Fried Egg, cheddar cheese, Ancho Honey Aioli, Croissant, Crispy Breakfast Potatoes

Ask about special items for dietary restrictions

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



All items can be modified to fit dietary restrictions

All prices are subject to 24% Service Charge and 8.25% Tax | Menus are subject to change



COFFEE BREAKS

Obsessed With Every Detail

At AC Hotels, we've carefully crafted and refined every detail. Flexible, open spaces. Purposeful design. Signature moments. Everything here has been optimized to create a comfortable, elegant and effortless stay.

COFFEE BREAKS

REVITALIZE

Torrefazione Italia Coffee (hot & iced)
Tazo Teas
Lifewater Bottled Water
Perrier & Flavored Sparkling
Rockstar Energy Drink
Pepsi, Diet Pepsi, Dr Pepper, Diet Dr Pepper
Mist Twist & Mountain Dew

ALL DAY BEVERAGE

\$28 per guest
Based on 8 hours of service.
** Minimum guarantee of 8 guests

HALF DAY BEVERAGE

\$16 per guest
*Based on 4 hours of service.
** Minimum guarantee of 8 guests

Thoughtful Moments

Throughout our hotels, artful sensory experiences create moments of thoughtfulness, inspiration and rejuvenation.

A LA CARTE

Torrefazione Italia Coffee (hot & iced) \$88 Gal
Tazo Hot Tea \$88 Gal
Lifewater Bottled Water \$5 each
Perrier Sparkling & Flavored \$5 each
Rockstar Energy Drink \$4
Soft Drinks \$4 each



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COFFEE BREAKS

Select TWO \$16
Select THREE \$18
Select FOUR \$20

BEVERAGES

Torrefazione Italia Coffee (hot & iced) \$88 Gal
Tazo Hot Tea \$88 Gal
Lifewater Bottled Water \$5 each
Perrier Sparkling & Flavored \$5 each
Rockstar Energy Drink \$4
Soft Drinks \$4 each

HEALTHY

Assorted Kind Energy Bars
White Cheddar Popcorn
Yogurt Cups
Fruit Cups

SWEET & SAVORY

Assorted Candy
Reese's Peanut Butter Cups,
M&M's, Peanut M&M's, Snickers
Twix, Skittles
Assorted Potato Chips
Lays Potato Chips, BBQ Lays
Ruffles, Cheetos, Doritos

A new way to customize:

Create a Bespoke Designed Experience Select
items from any category.
Create a truly unique break for your attendees

A LA CARTE

Kind Bars \$4
Yogurt Cups \$3
Fruit Cups \$5 each
Popcorn \$4
Assorted Chips \$4
Assorted Candy \$4

*Breaks are based on 45 minutes of service,
minimum 8 guests required.
All breaks include beverages .*



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LUNCH

Uncover AC Lunch

Indulge your appetite with our inspired cuisine.
Make it more than a meal, make it a new experience.



LUNCH

Refuel your day with hearty gourmet Power Protein Bowls. Served in safe, hygienic, compostable disposables with you and your guests health & safety in mind.

All Power Lunches include Bottled Water, House Made Granola Bar & Marcona Almonds.

Power Up Lunches

Sesame Grain Bowl \$24

Brown Rice, Nori Strips, Edamame, Cucumbers, Carrots, Almonds, Grilled Chicken, Sesame Dressing

Mediterranean Grain Bowl \$24

Chickpeas, Couscous, Egg, Roasted Tomatoes, Spanish Olives , Feta Cheese, Cucumber Salad, Grilled Chicken, Greek Vinaigrette

Farmstead Bowl \$24

Quinoa, Kale, Tomatoes, Pecans, Sweet Potatoes, Grapes, Grilled Chicken, Balsamic Vinaigrette

Southwest Veggie Bowl \$24

Brown Rice, Black Beans, Roasted Corn, Cheddar, Tortilla Strips and Market Vegetables, Grilled Chicken, Jalapeno Ranch

All Power bowls come with Grilled Chicken. Substitute Shrimp, Steak or Salmon \$4 per bowl



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LUNCH

Replenish your day with hearty gourmet Boxed Lunches. Served in safe, hygienic, compostable disposables with you and your guests health & safety in mind.

All boxed lunches include Chips, Bottled Water, Trail Mix, Fresh Baked Cookie

Gourmet Boxed Lunches

Healthy & Happy \$28

Garden salad, Grilled Chicken, Avocado, Tomatoes, Black Beans, Corn, Cilantro Vinaigrette

Ham & Turkey California Wrap \$28

Shaved Ham & Turkey, Smashed Avocado, Swiss Cheese, Garden Greens, Cilantro Aioli, Wrapped in a Large Tortilla, Served with Couscous Salad

Roasted Vegetable Wrap \$28

Hummus, Roasted Vegetables, Marinated Olives and Cucumbers with Garden Greens, wrapped in a large tortilla. Served with Tabbouleh Salad

Artisan Turkey Sandwich \$30

Artisan Wheat Bread Smashed Avocado, Swiss Cheese, Basil Aioli, Lettuce, tomato, Onion. Served with Tabbouleh Salad

Grilled Chicken Sandwich \$30

Artisan Bread, herb goat cheese, pickled red onions, arugula, tomatoes, Served with Tabbouleh Salad

Seared Steak Sandwich \$32

Grilled Peppers & Onions, Garlic Aioli, served with Chopped Salad

Texas BBQ Pork Sandwich \$32

Artisan Bun, Tender BBQ Pork, Chow Chow, Served with Fresh Purple Cabbage Slaw



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RECEPTION AND DINNER

Noche de Parranda

Parranda is a Spanish term used to describe a night out to restaurants & bars.

Spanish culture places great importance in socializing and what better way than doing it at a bar over dinner and a glass of wine.

The AC Dallas Frisco embraces its European soul and encourages our guests to discover a unique experience and a great atmosphere.

RECEPTION

A distinctive dining concept embracing interactive dining while keeping proper distancing with you and your guest's health & safety in mind.
All menu items are prices ala carte to allowing building your own curated experiences.

Dynamic Stations

Made to order Chef attended stations so your guests may customize their experience with mindful distancing
\$100 Attendant Fee Required per 100 guests

Street Taco Station \$18 Per Person

Choice of Two Proteins: Chicken, Beef, Carnitas or Crispy Fish ,Warm Corn Tortillas and an Assortment of Accoutrements and Salsas

French Dip Chef Carving Station \$18 Per Person

Thinly Carved Beef, Artisan Rolls , Fresh Au Jus, Horseradish Crème

Vivere Italiano Station \$20 Per Person

Chef Tossed Pasta with Choice of Marinara ,Alfredo or Olive Oil & Garlic , Chicken , Shrimp , with Assorted Accoutrements

Roasted Turkey Chef Carving Station \$16 Per Person

Rich Pan Gravy, Tx Peach Chutney and Warm Potato Rolls



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VIBRANT BITES \$6 PER BITE

*Unique small bite stations set up around the room to ensure mindful distancing
Served on individual small display ware to ensure safety of guests.*

COLD

Watermelon, Arugula, Feta and Balsamic

Caesar Salad Parmesan Frico

Lettuce Wraps with Tabbouleh Salad

Antipasti Skewers with Romesco

Garlic Butter Crostini & Olive Tapenade

Chopped Egg Salad & Capers Toast Point

HOT

Chorizo Stuffed Mushrooms

Meatballs with Arrabiata Sauce, Ricotta, Basil

Chicken Brochette with Herbs, Garlic and Pesto

Spicy Beef Empanadas with Chimichurri

Carolina Shrimp & Grits

Spicy Italian Meat or Roasted Vegetable Stuffed Pasta Shell

Crispy Chicken & Waffles

Asian Street Noodle Box

Seared Beef with Piquillo Pepper and Shallot Jam



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DINNER

A distinctive dining concept embracing interactive dining while keeping proper distancing with you and your guest's health & safety in mind. Entrée Prices Includes Choice of Salad & Dessert, Water, Iced Tea & Coffee Service Upon Request

Plated Delights

Sit down, relax and enjoy a spacious dining experience with your guests.

Salad Options:

Classic Caesar Romaine Lettuce, House Made Croutons, Parmesan Frico

Garden Salad Tomatoes, Parmesan and Cucumber, Buttermilk Dressing

Summer Caprese Mixed Lettuces, Heirloom Tomatoes, Ciligieni Mozzarella, Balsamic Dressing

Dessert Options

Chocolate Decadence Cake Raspberry Coulis

New York Style Cheesecake Strawberry Topping

Bourbon Bread Pudding Vanilla Bean Sauce

Key Lime Pie Mango Lime Coulis

Entrée Options

Roasted Chicken Herbed Pan Jus, Mashed Potatoes and Lemon Asparagus **\$48**

Grilled Pesto Chicken Mozzarella, Creamy Garlic Pasta, Parmesan Tomato and Summer Squash **\$48**

Grilled Salmon Summer Corn Succotash and Red Potatoes, Lemon Butter Sauce **\$52**

Tender Marinated Steak Ancho Honey Sauce, Cheddar Jalapeno Potatoes, Grilled Vegetables **\$54**

Tequila Lime Shrimp Roasted Corn Soufflé and Summer Vegetables **\$50**

Herbed Salmon Vegetable Orzo Sauté, Steamed Asparagus and White Wine Beurre Blanc **\$52**

Land and Sea Duo Tender Marinated Steak with Tequila Lime Shrimp Trio, Roasted Corn Soufflé, Grilled Vegetable **\$64**



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