



AC HOTEL GATHERINGS

AC Hotel Fort Worth is the perfect place to celebrate any event, from a small intimate gathering to a grand gala. Picture your celebration in a unique space that easily transcends into your vision. We are here to assist you every step of the way ensuring you have a unique, one of a kind experience for you and your guests!

CELEBRATIONS FROM 2-200
GALAS | RECEPTIONS | REUNIONS | PRIVATE DINING
CHARITY EVENTS | BIRTHDAYS & ANNIVERSARIES | BRUNCH

AC HOTEL MEETINGS

AC Hotel Fort Worth offers an exclusive setting for your meetings and events. Expert attention to every detail by a team of dedicated catering and event managers, assure that your event will be executed with flair, from beginning to end. From the most intimate of private gatherings to the grandest of corporate celebrations, AC Hotel Fort Worth will leave a lasting impression on every guest.

CELEBRATIONS FROM 2-200
CONFERENCES | MEETINGS | TRAINING EVENTS | RECEPTIONS
BREAKFAST & BRUNCHES | LUNCHEONS | DINNERS
NETWORKING | GALAS | VIRTUAL EVENTS



AC HOTEL WEDDINGS

A wedding at AC Hotel Fort Worth defines a new meaning in romantic style. The beautiful contemporary spaces are ideal for your dream wedding. Create everlasting memories with the AC Hotel as our wedding planners work out all the details and help you plan for a day to remember.

CELEBRATIONS FROM 2-200
CEREMONY | RECEPTION | REHEARSAL DINNER
BRIDAL SHOWERS & TEAS | BACHELOR & BACHELORETTE PARTIES
PRE-WEDDING GATHERING | POST WEDDING BRUNCH

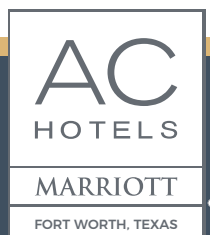
AC HOTEL WING WALKER SUITE

Our signature space, the Wing Walker Suite, overlooks breathtaking views of downtown Fort Worth providing a lively yet sophisticated environment in which to celebrate. Privacy and seclusion to our highest profile guests, our suite offers an expansive living area surrounded by three luxurious bedrooms, three-and-a-half bathrooms and private entrances. We are here to assist you every step of the way ensuring you have a unique, one of a kind experience for you and your guests!



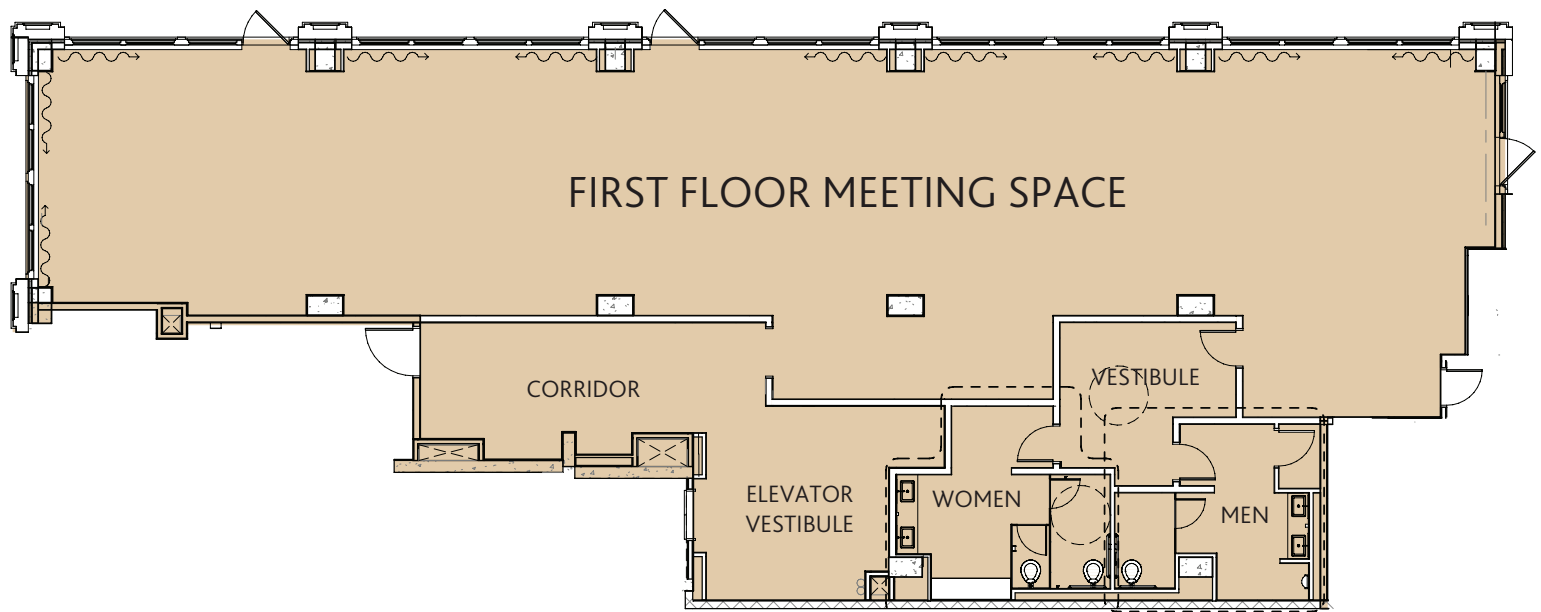
To book your event, contact Jillian Lehmann - Director of Sales & Marketing
Call 601-500-1596 or email Jillian.Lehmann@achotelfortworth.com

AC Hotel Fort Worth | 101 West 5th Street, Fort Worth, Texas 76102





1ST FLOOR MEETING SPACE



Room	Banquet	Classroom	Theater	U-Shape	Reception	Conference
First Floor Event Space	250	140	350	70	350	70

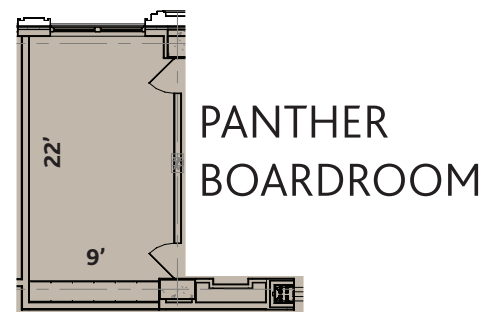
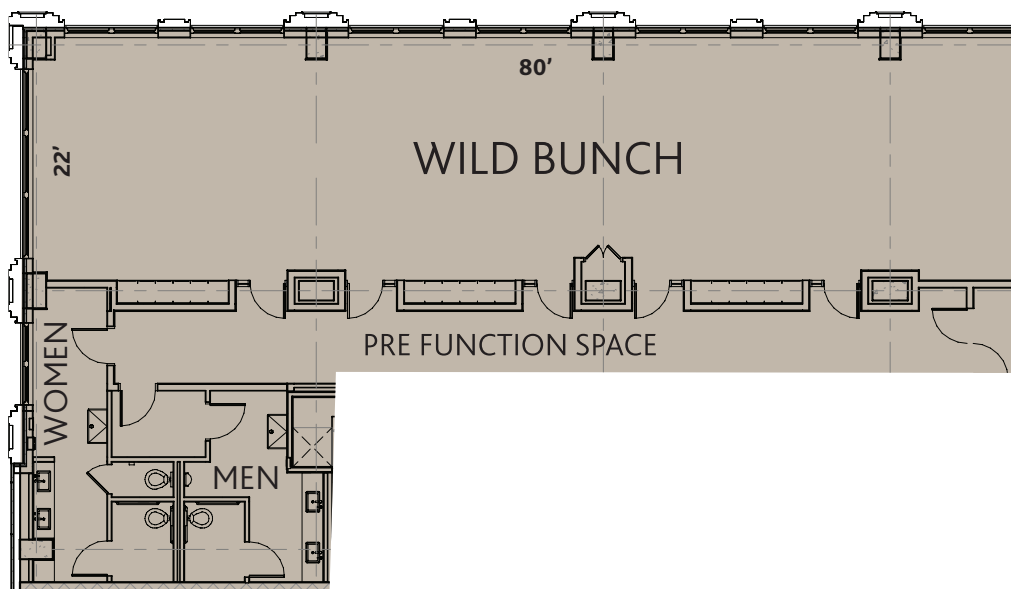
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2ND FLOOR MEETING SPACE



Room	Dimensions (LxWxH)	Banquet	Classroom	Theater	U-Shape	Reception	Conference
Panther Boardroom	22x9x13	0	0	0	0	0	12
Wild Bunch	80x22x13	120	80	150	50	250	50
Wild Bunch One	50x22x13	72	50	90	20	150	20
Wild Bunch Two	26x22x13	32	30	60	12	100	12

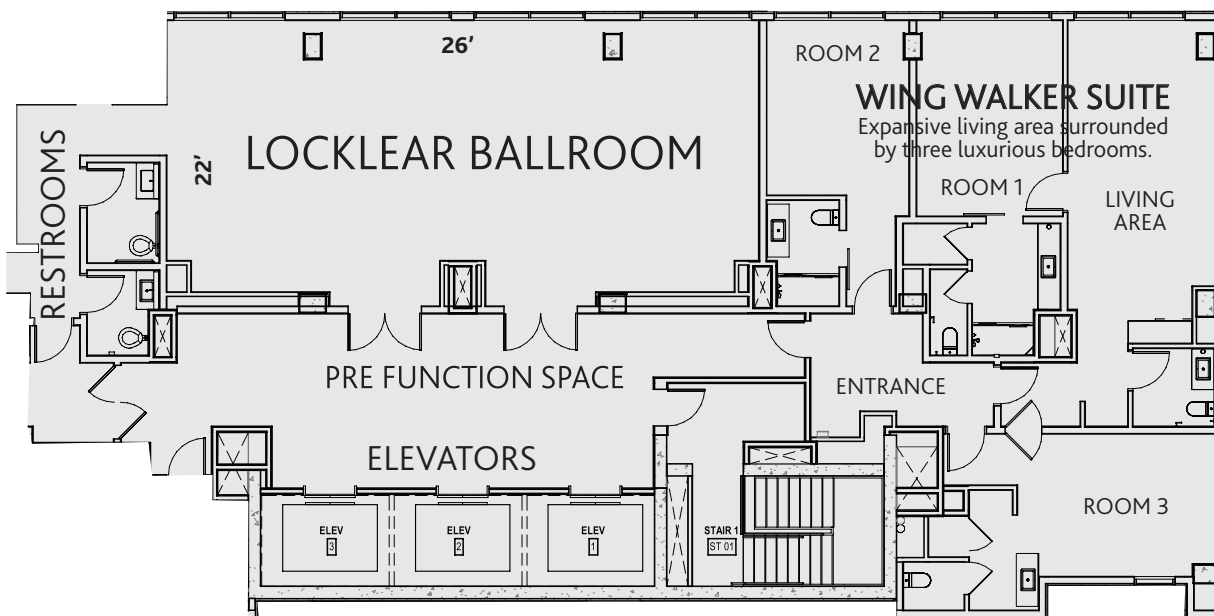
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16TH FLOOR MEETING SPACE



Room	Dimensions (LxWxH)	Banquet	Classroom	Theater	U-Shape	Reception	Conference
Locklear Ballroom	26x22x13'6	80	40	100	25	125	20

To book your event, contact Jillian Lehmann - Director of Sales & Marketing
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EVENT MENUS

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 Fort Worth Downtown 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.

Keys to Success:

- Elegant/intimate setting with ample space
- Attentive service
- Free Wi-Fi in meeting space and sleeping rooms
- Localized menu
- AC Kitchen
- AC LoungeSM



Breakfast

BREAKFAST

FORT WORTH CONTINENTAL \$18

Selection of seasonal hand and tree ripened fruits, melons and berries
All butter croissants, pastries and danishes
Warm oatmeal with brown sugar and dried berries
Assorted flavored yogurts and granola
Chilled orange and apple juice
Freshly brewed Starbucks coffee
Selection of Tazo teas

TEX-MEX MORNING \$24

Select two breakfast burritos:
Bacon, egg and cheese; brisket, egg and cheese or egg and cheese

Chipotle crema, salsa and pico de gallo
Papas bravas, smoke paprika aioli
Selection of seasonal hand and tree ripened fruits, melons and berries
All butter croissants, pastries and danishes
Chilled orange and apple juice
Freshly brewed Starbucks coffee
Selection of Tazo teas

EGG TORTILLA ESPAÑOLA \$32

Egg tortillas:
Applewood bacon and swiss cheese
Manchego cheese, potatoes, sundried tomatoes and spinach

Selection of seasonal hand and tree ripened fruits, melons and berries
All butter croissants, pastries and danishes
Warm oatmeal with brown sugar and dried berries
Assorted flavored yogurts and granola
Chilled orange and apple juice
Freshly brewed Starbucks coffee
Selection of Tazo teas



BREAKFAST

TEXAS SUNRISE \$35

Choice of:

Cinnamon roll pancakes with dulce de leche cream and warm syrup

Vanilla waffle with strawberry compote and warm syrup

Scrambled eggs

Bacon and sausage

Breakfast papas bravas, chipotle powder, Spanish paprika, roasted peppers, salsa brava

Selection of seasonal hand and tree ripened fruits, melons and berries

All butter croissants, pastries and danishes

Chilled orange and apple juice

Freshly brewed Starbucks coffee

Selection of Tazo teas

ENHANCEMENTS

Bacon, egg and cheese taco \$5/each

Bacon, egg and cheese biscuit \$6/each

Sausage, egg and cheese biscuit \$6/each

Bacon, egg and cheese English muffin \$6/each

Sausage, egg and cheese English muffin \$6/each

Bacon, egg and cheese croissant \$7/each

Sausage, egg and cheese croissant \$7/each

Charcuterie board of artisanal meats and cheeses \$18

Egg white tortillas, sundried tomatoes, baby spinach, mozzarella \$11

Mini egg empanadas, cheddar cheese \$8

Papas bravas with smoked paprika aioli \$8

Assorted cereals with whole, low fat and soy milk \$8

Applewood bacon \$7

Country sausage \$8

Chicken sausage \$9

Assorted yogurt & granola \$5

Sliced fruit & melon \$5



Lunch



LUNCH

LIGHT & BREEZY \$28

Mixed green strawberries, almonds, sweet oranges and Manchego, balsamic orange vinaigrette

Little gem salad, smoked paprika, croutons, parmesan peels, herb tomatoes, classic Caesar dressing.

Potato Chips

Selection of two wraps:

Turkey BLT- roasted turkey, shave swiss, apple wood bacon, basil aioli, chopped lettuce in a whole wheat wrap

Pit ham & Piquillo - pit ham, sharp cheddar, bacon, salted piquillo spread, mixed greens in a garlic herb wrap

Chicken salad and sundried tomato - thyme chicken salad, sundried tomatoes and herbs in a roasted garlic wrap

Veg Wrap - grilled squash and peppers in a roasted garlic wrap

Cuban Wrap - roasted pork, ham, Dijon mayo, butter pickles, swiss cheese, in a garlic herb wrap

Tuna - tuna salad, mild cheddar, tomatoes, oregano, arugula, sweet pickles in a whole wheat wrap

Grilled Avo-Chick - grill avocado and chicken salad, heirloom tomatoes, shallots, chopped lettuce, cilantro ranch dressing in a roasted garlic wrap

DESSERT

Assorted mini desserts

BUILD YOUR OWN BURGER \$28

Spring mix salad, cantaloupe salad, red onion, candied walnuts, tomatoes with balsamic vinaigrette and buttermilk ranch

Loaded bacon potato salad, cheddar cheese and green onion

Papas bravas with smoked paprika aioli

For the build:

Assorted Breads

American cheese, cheddar cheese, swiss cheese, lettuce, tomato, onions, sliced pickles, mayonnaise, Dijon mustard, ketchup, lay flat bacon, chipotle aioli and horseradish spread

DESSERT

Rocky Road brownies

All natural beef and turkey burgers

Vegetarian option upon request



LUNCH

AC TEX-MEX \$32

Spring mix salad with roasted corn Pico, black beans, cotija cheese, honey chipotle ranch

Build your own station:

Flour tortillas, chopped lettuce, pico de gallo, cotija cheese, corn tortillas chips and chunky salsa

Fajita marinated skirt steak with roasted garlic butter

Pulled chicken tinga with tomato and poblano sauce

Cilantro and lime rice a la olla with refried beans

DESSERT

Churro donuts, chocolate almond sauce

AC EXECUTIVE DELI BUFFET \$35

Creamy tomato basil soup

A variety of deli meats including: turkey, roast beef and ham

American, swiss and cheddar cheese

AC croissants, white and wheat bread, lettuce, tomato, pickles, red onion, mayo, mustard and creamy horseradish aioli

Fresh pasta salad

Kettle baked chips

Miniature desserts (s'mores and tres leches)

Black Current iced tea and water

ITALIAN DELIGHT \$42

Crisp baby romaine salad, shaved parmesan, smoke paprika croutons, Caesar dressing

Panzanella, rich tomatoes tossed with cucumbers, red onions, olives, bread, oregano, thyme, basil and olive oil

Parmesan garlic bread with herbs

Selection of two pastas:

Baked gemelli Bolognese, melted cheese, roasted shallots, garlic, carrots, onions and peppers

Chicken bow-tie, garlic, spinach, tomatoes, caramelized onion, parmesan cheese, pinot blanc cream sauce

Bay shrimp shells, shallot, garlic, tomatoes, spinach, asiago cheese, chardonnay white sauce

Mac and cheese, andouille sausage, red roasted pepper, smoke gouda cheese, herb crusted panko

DESSERT

Italian tiramisu, served in a shot glass



LUNCH

SALADS

SELECT 1 PLATED | 2 BUFFET

Mixed greens, sweet oranges, shaved Manchego, roasted almonds, toy box tomatoes, Texas honey vinaigrette

Cantaloupe and prosciutto, goat cheese, spinach, honey lemon vinaigrette

Rough chopped salad, cucumber, pickled onion, heirloom tomatoes, herb feta, berry vinaigrette

ENTRÉE

SELECT 1 PLATED | 2 BUFFET

Herb chicken breast, Texas beer beurre, blanc cream, top fresh herbs

Seared chicken breast with andouille sausage, Mack choux, blister corn, cayenne pepper and fresh herbs

Chicken thigh, Spanish braised in olives, tomato guiso, parsley and potatoes

Roasted chicken, crushed plum tomatoes, garlic, shallots and fresh oregano

Rioja braised short rib, caramelized vegetables

Adobo pork, braised carnitas, onion escabeche

Spiced charred honey cured pork loin, onion escabeche

PLATE UP (ONE ENTRÉE) \$38
BUFFET (TWO ENTRÉE) \$42

SIDES

Select two:

Roasted fingerling thyme potatoes

Red bliss loaded mashed potatoes with bacon, cheddar cheese, caramelized onions

Silky skin on roasted garlic mashed potatoes

Red achote chickpeas rice with olive oil

Coconut & almond rice scented with liquor spirits

White cilantro and lime rice

Seared heirloom carrots with thyme, garlic, melted butter and local honey

Sautéed asparagus, shallots, garlic, thyme, top blister tomatoes

Rosemary tri-cauliflower with olive oil, lemon

Sautéed brussel sprouts with baby bell mushrooms

DESSERT

Assorted petite desserts

Churros with chocolate almond sauce

Blueberry cobbler pot

Tres leches cake with pecan syrup





COFFEE BREAKS

BEVERAGES

REFRESHMENT PACKAGES

AC ALL DAY	\$20 per person (full)/ \$10.00 (half)
Fresh brewed coffee	
Tazo hot tea	
Assorted Pepsi soft drinks	
Bottled water	

A LA CARTE BEVERAGES

Bottled water	\$4 each
Assorted Pepsi products	\$4 each
Bubly sparkling water	\$5 each
Red Bull	\$5 each
Starbucks refreshers	\$6 each
Vitamin Water	\$6 each
Fresh brewed coffee	\$65/gallon
Tazo tea	\$65/gallon
Iced tea & lemonade	\$65/gallon



TIME FOR A BREAK

PASTRIES

Assorted scones	\$37/dozen
Bagels with cream cheese and assorted jams	\$38/dozen
Assorted sweet danishes	\$40/dozen
All butter croissants	\$40/dozen

LIGHTER

Yogurt bars/granola bars	\$3 each
Layered yogurt parfaits	\$4 each
Whole fresh fruit	\$4 each
Assorted fruit cups	\$4 each
Vegetable crudité	\$125 to feed 25 people \$175 to feed 75 people
Sliced fresh fruit platter	\$100 to feed 25 people \$150 to feed 75 people

SWEET

Assorted candy bars and chips	\$5/each
Joy ice cream macaroons	\$12/each
Assorted baked cookies	\$38 dozen
Churro donuts and Nutella	\$40/dozen
House chocolate brownies	\$40/dozen
Assorted mini desserts	\$48/dozen

SAVORY

Warm pretzels with whole grain mustard and cheese dip	\$42/dozen
Charcuterie board	\$300 to feed 25 people \$375 to feed 25 people \$400 to feed 100 people



TIME FOR A BREAK

BREAK PACKAGES

Yogurt Bar	\$10
Greek yogurt, fresh berries, granola and toasted nuts	
Popcorn Bar	\$12
Fresh popped popcorn with assorted flavored toppings and assorted candy bars	
Fort Worth Fiesta	\$12
Fresh guacamole, salsa and queso with tortilla chips	
Freshly baked churros with Nutella honey	
Chocolate Fan	\$15
Chocolate chip cookies, fresh fudge brownies, chocolate milk and M&M's candy	
Health Nut	\$16
Assorted nuts, protein bars, red pepper hummus and roasted Pine nut hummus with fresh veggies	
Take Me Out to the Ball Game	\$20
Cracker Jacks, roasted peanuts, mini hotdogs, nacho bar	
A Taste of Fort Worth	\$24
Mrs. Refro's salsa tasting, BBQ sliders, macaroni and cheese	





DINNER

DINNER

PLATE UP (ONE ENTRÉE) \$53
BUFFET (TWO ENTRÉE) \$59

SALAD

SELECT ONE

Spring greens, heirloom tomatoes, cucumber, diced oranges, red onions, citrus lemon vinaigrette

Prosciutto baby spinach, roasted pecans, strawberries, Manchego cheese, lemon vinaigrette

Tossed Caesar, smoked paprika croutons, parmesan peels, baby chopped romaine, herb tomatoes

Pesto caprese pasta salad

ENTRÉE

SELECT 1 PLATED | 2 BUFFET

Seared chicken breast, sundried tomato and artichoke cream sauce

Chicken thighs in a achiote sofrito sauce, manzanilla olives and piquillo pepper

Whiskey salted short rib, red roasted peppers, caramelized onion, baby carrots, potatoes

Sofrito beef guiso, roasted root vegetables, bay leaf, rosemary, on jerez sauce

Seared herb salmon fillet, creamy white sauce

Seared salmon, white mushroom, shallots, spinach, lemon, garlic with Sauvignon Blanc sauce

Mojo slow roast pork with onion cilantro chimichurri

Pan seared red snapper topped with mango pico salsa

Mahi-Mahi with garlic lemon butter sauce

SIDES

SELECT 2 PLATED OR BUFFET

Roasted fingering thyme potatoes

Silk skin on mashed potatoes, herbs and cream

Red achiote chickpea rice with olive oil

Moro rice with black beans

Seared carrots in olive oil, garlic, thyme and honey

Brussel sprouts with sea salt and mushrooms

Rosemary roasted tri-color cauliflower with shaved Manchego

DESSERT

SELECT ONE

Italian cream cake

Tres leches cake, pecan syrup

Cheesecake with seasonal fruit

Decadent chocolate cake

Shot glass trio (non-alcoholic)



DINNER

LIGHT NIGHT \$48

COURSE ONE

Baby spinach, roasted pecans, strawberries,
Manchego cheese, lemon honey vinaigrette

ENTRÉE SELECT ONE

Roast salmon file, parmesan truffle potatoes,
asparagus, Al Caparra lemon cream

Red snapper, mashed root vegetables, broccolini,
rustic tomato sauce, extra virgin olive oil

Seared chicken breast, sage potato gratin, roasted
cauliflower, cilantro aioli

Achiote red thighs, skin on garlic mashed potatoes,
thyme roasted carrots, artichokes, sweet barbecue
glaze

DESSERT

Seasonal dessert

SET PLATED CHEF SELECTIONS

SALUT SUPPER \$52

COURSE ONE

Spring greens, heirloom tomatoes,
cucumber, diced oranges, red onions, citrus
lemon vinaigrette

ENTRÉE SELECT ONE

Short Rib
House rub served with roasted garlic
mashed potatoes, braised broccolini and
mushroom rioja cabernet reduction

Piquillo Shrimp
Citrus herb marinated shrimp served with
red roasted pepper sauce, andouille
sausage, yucca fries and cilantro aioli

Catalan Pork
Herb marinated, roasted cauliflower, sweet
potato puree, cilantro chimichurri

Salmon y Pasta
Pan seared salmon braised in butter and
shallot white wine pan jus served with
gemelli pasta, rosemary cream

DESSERT

Mixed berries steeped in liquor with whiskey
cream





RECEPTION

SMALL BITES

HARVEST \$5

Watermelon mint skewers, local honey drizzle
Caprese skewer with balsamic glaze
Forest mushroom tartlet, truffle oil
Battered cauliflower with smoked paprika aioli
Oven baked mac and cheese balls
Vegetable eggrolls
Seasonal soup shooters

LAND \$5

Thai chicken salad on crostini
Sofrito beef skewers, chimichurri aioli
Churrasco beef skewer, cilantro crema
Pork belly with apple glaze
Mini beef wellingtons, horseradish sauce
Adobo chicken skewers, chipotle aioli
Korean Kobe beef meatballs, smoked paprika aioli

SEA \$7

Mini crab cakes with limoncello cream
Shrimp shooter with cocktail sauce
Shrimp spring roll
Mahi-Mahi ceviche
Smoked salmon with tarragon on toast points

HANDMADE EMPANADAS \$7

Caprese and fresh mozzarella
Brisket and cheddar with BBQ drizzle
Philly cheese steak
Short rib and piquillo
Chicken and poblano cream
Chicken tinga
Scrambled eggs and cheese
Cream cheese and & cinnamon
Guava fruit & cheese
Blueberry & cream cheese

Minimum order of 24 pieces per item



DISPLAY AND CARVING STATIONS

ARTISANAL BOARD SMALL \$200 | LARGE \$300

Selection of our local artisanal and Imported cheeses, meats, assorted breads, crisps, preserves, imported olive oil, balsamic oil and collection of Spanish pickled vegetables

FRESH VEGETABLE DISPLAY SMALL \$125 | LARGE \$225

Fresh cut vegetables and assorted dipping sauces

DIPS AND SPREADS SMALL \$125 | LARGE \$225

Local assorted dips and spreads served with specialty breads, crackers and tortilla chips

DESSERT DISPLAY \$15 | SERVES 15

Small Petite Fours, sweet tarts, profiteroles, mini cheese cakes, churro sticks with local honey, and macaroon with espresso machine

ON THE BOARD

BUTTERED ROASTED TENDERLOIN \$500 | SERVES \$20

Roasted tenderloin basted in butter and served with horseradish cream, cabernet red wine reduction and silver dollar rolls

FRESH HERB SIRLOIN \$425 | SERVES \$20

Fresh herb crusted and slow roasted sirloin served with whole grain mustard, horseradish cream and silver dollar rolls

ROSEMARY TURKEY BREAST \$400 | SERVES \$30

48 hour brined and slow roasted turkey breast served with sundried cranberry-orange cream sauce and artisan rolls

JAMAICAN JERK HAM \$325 | SERVES \$30

Jerk basted and slow roasted with molasses, pineapple, cherries and cloves, served with honey creole mustard and assorted artisan rolls

**All boards require a carving attendant | 125.00 per each*



ACTION STATIONS

SALAD STATION \$12

Choice of 2 | Can be displayed or chef attended action station

Gathered greens, dried fruits, assorted nuts, cucumber, tomato, parmesan, feta and cotija cheese, choice of ranch or citrus vinaigrette

Romaine lettuce, parmesan cheese, croutons, creamy Caesar salad

Strawberry and spinach with feta and candied nuts

MASHED POTATO MARTINI STATION \$18

Chef attendant required

Garlic mashed potatoes and sweet mashed potatoes with choice of toppings: andouille sausage, diced chicken, broccoli, sweet peas, cheese, sour cream, butter, bacon bites, chives, marshmallows and brown sugar

STREET TACO STATION \$18

Chef attendant required

Choice of chipotle chicken and brisket on corn tortillas with pico de gallo, avocado, queso fresco and a side of Spanish rice

ITALIAN STATION \$23

Chef attendant required

Tri-colored tortellini carbonara, fettuccini alfredo, and penne pasta with marinara sauce

Garlic breadsticks, grated parmesan and fresh crushed chili peppers

Add chicken or ANDOUILLE SAUSAGE 5 | per person

GRAB & GO LO MEIN STATION \$23

Chicken and beef lo mein served in Chinese take out boxes with chopsticks

**Reception dinners must consist of at least (2) Stations or in conjunction with carving stations or displays*



RECEPTION PACKAGES

LIGHT HORS D'OEUVRES \$22

Choose 3 canapés

CLASSIC RECEPTION \$45

Choose 3 canapés

Fresh vegetable display

Choice of either turkey or ham carving

Mini dessert display

PREMIUM RECEPTION \$65

Choose 4 canapés

Fresh vegetable display

Artisanal board

Choice of one carving station and one chef attended action station

Mini dessert display

THE TEXAS RECEPTION \$75

Choose 5 canapés

Fresh vegetable display

Artisanal board

Selection of house and local dips and spreads

Choice of two carving or chef attended action stations

Assorted sweets display

Additional canapés \$5 each

All stations/ carvings require chef attendant \$125 each





BAR

BEVERAGES

FORT WORTH WELL RECEPTION

One hour \$32 | Two hours \$45

Each additional hour \$10

Includes:

Tito's, Dripping Springs Vodka and Gin, Deep Eddy Lemon and Ruby, HYE Rum, Pure Vida Tequila, Herman Marshall Whiskey and Bourbon, TX Whiskey and Bourbon, domestic, imported and local craft beers, red, white and sparkling house wines

SELECT COLLECTION RECEPTION

One hour \$35 | Two hours \$48

Each additional hour \$12

Includes:

Grey Goose, Ketel One, Tito's, Hendricks, Tanqueray, HYE Rum, Bacardi, Bulleit Rye, Woodford Reserve, Macallan 12 year, JW Black, Pura Vida repo, Don Julio Silver, Grand Marnier, domestic, imported and local craft beers, red, white and sparkling wines

BEER & WINE RECEPTION

One hour \$22 | Two Hours \$34

Each Additional hour \$8

Includes:

Selection of house red, white and sparkling wines, domestic, imported and local craft beers

SMOKED OLD FASHIONED

Presentation and Tasting \$10 | per person

An elegantly setup Old Fashioned bar with the AC Hotel's amazing mixologist presenting a fantastic presentation and tasting of our smoked or regular Old Fashioned for your guests

All bars require a private bartender at \$125.00 up to 4 hour increments.



BEVERAGES CONTINUED

MORNING & BRUNCH

One hour \$23 | Two Hours \$34 | Each additional Hour \$8 | On consumption \$12

MIMOSA

Classic apple, orange juice, or cranberry

BLOODY MARY

Standard Bloody Mary with choice of garnishes to include: bleu cheese stuffed olive, assorted pickled vegetables, assorted meats and cheeses

COCKTAILS & BEERS ON CONSUMPTION

Fort Worth Well \$16 | Each

Select Collection \$19 | Each

Specialty Cocktail Selection: Smoked Old Fashion's, TX Mule, AC Gin & Tonic \$19 | each

Domestic \$8 | Each

Includes: Michelob Ultra, Bud Light, Miller Light

Imported \$10 | Each

Includes: Modelo Especial, Stella, Estrella Dos XX

Craft Beers \$11 | Each

Includes: Deep Ellum Dallas Blonde and IPA, Oak Cliff Hefeweizen and Lager, Pegasus Highpoint Porch Ale, SSNL, Cider

All bars require a private bartender at \$125.00 up to 4 hour increments.





AC Hotel Fort Worth

**101 West 5th Street
Fort Worth, TX 76102**



Audio Visual Offerings

AUDIOVISUAL

In-house monitor package

- Includes all monitors within the meeting space, HDMI cord, power strip and extension cord- \$150 per day
- Additional power strips-\$15 each/per day

Polycom Conference phone- \$100.00 per day

- Long distance charges will be billed directly to master account
- local 817,972,940,682, 214 area codes are complimentary

Microphones/Sound

- Wireless handheld microphone with house sound - \$100 per day
- Wireless lavalier microphone with house sound- \$125 per day
- Patch to house sound- \$45 per day

Flipchart packages & white board:

Packages include markers, stand and erasers

- Standard flip chart- \$50 each
- 3M Post-it flip chart- \$75 each
- Dry erase white board- \$65 per day