



It's Time To Start Planning Your

Holiday Party

CITY SKYLINE VIEW FROM THE 4TH FLOOR TREEHOUSE

**We Are Now Accepting Bookings For
Cocktail Parties, Luncheons, Dinners & More!**
Starting At \$45 Per Person (25 Person Minimum)

PARTY PACKAGE INCLUDES

- Festive Charcuterie Display
- Butlered Hors d'oeuvres
- Chef-Centered Action Station
- Holiday Themed Dessert

Cash Bar or Seasonal Signature Cocktail packages available upon request.

ADDITIONAL AMENITIES

- Free Parking with easy access to the Atlantic City Expressway
- Microphone, Podium & 55" LED Display Screen
- Holiday Music & Décor
- Complimentary Wifi Access
- Group Logo on Venue Marquee

For More Information, Visit www.ACCENTER.com

ATLANTIC CITY
CONVENTION CENTER





Bronze Reception Package

\$45 Per Person- Inclusive

CHARCUTERIE DISPLAY

Local and Regional Cheeses
Pepperoni, Genoa Salami
Assorted Olives, Nuts, Dried Fruits, Jams
Assorted Italian Hearty Breads & Crackers

BUTLER PASSED HORS D'OEUVRES (SELECT THREE)

Hummus Shooters
Fig and Fontina Phyllo
Bruschetta Crostini
Truffled Arancini
Edamame & Truffle Dumpling
Vegetable Spring Rolls
Asparagus and Asiago Filo Tart
Buffalo Meatball
Beef or Chicken Satay

PASTA STATION (SELECT TWO PASTAS & TWO SAUCES)

Pasta: Penne, Farfalle, Cheese Tortellini,
Spinach Tortellini, Mushroom Tortellini
Sauce: Pomodoro, Alfredo, Vodka Rosa, Aglio
de Olio, Carbonara, Pesto Cream

*Served with Grated Parmesan Cheese,
Pepper Flakes and Garlic Bread Sticks*

DESSERT STATION

Assorted Holiday Petit Fours & Cookies

BEVERAGE STATION (SELECT ONE)

Iced Tea
Lemonade
Holiday Fruit Punch



Silver Reception Package

\$55 Per Person- Inclusive

CHOICE OF RECEPTION DISPLAY (SELECT ONE)

Farm Fresh Crudités

An Array of Fresh Garden Vegetables with
Ranch, Bleu Cheese & Onion Dip

Artisan Cheese Display

Local and Regional Cheeses
Served with Berries, Jams, Preserves
Specialty Crackers and Sliced Breads

Traditional Antipasto Display

Bruschetta, Marinated Artichokes,
Roasted Long Hot Peppers, Assorted Olives,
Sharp Provolone, Pepperoni, Genoa Salami,
Herb Oils & Assorted Italian Hearty Breads

DISPLAYED COLD HORS D'OEUVRES (SELECT TWO)

Hummus Shooters

Fig and Fontina Phyllo

Bruschetta Crostini

Shrimp Ceviche Shooters

Prosciutto-Wrapped Melon

Smoked Salmon & Caviar Potato Pancake

PASSED HOT HORS D'OEUVRES (SELECT FOUR)

Truffled Arancini

Edamame & Truffle Dumpling

Vegetable Spring Rolls

Asparagus and Asiago Filo Tart

Buffalo Meatball

Beef or Chicken Satay

Ancho Chili Rubbed Flank Steak

Coconut Shrimp

Bacon wrapped Scallops

Seared Ahi Tuna, Wasabi Pancake

PASTA STATION (SELECT TWO PASTAS & TWO SAUCES)

Pasta: Penne, Farfalle, Cheese Tortellini,
Spinach Tortellini, Mushroom Tortellini

Sauce: Pomodoro, Alfredo, Vodka Rosa,
Aglione de Olio, Carbonara, Pesto Cream

*Served with Grated Parmesan Cheese,
Pepper Flakes and Garlic Bread Sticks*

DESSERT STATION

Assorted Holiday Petit Fours & Cookies

BEVERAGE STATION

Iced Tea or Lemonade or Holiday Fruit Punch





Gold Reception Package

\$70 Per Person- Inclusive

PASSED HOT HORS D'OEUVRES (SELECT TWO)

Truffled Arancini

Edamame & Truffle Dumpling

Vegetable Spring Rolls

Asparagus and Asiago Filo Tart

Buffalo Meatball

Beef or Chicken Satay

Ancho Chili Rubbed Flank Steak

Coconut Shrimp

Bacon Wrapped Scallops

Seared Ahi Tuna, Wasabi Pancake

CHOICE OF RECEPTION DISPLAY (SELECT TWO)

Farm Fresh Crudités

An Array of Fresh Garden Vegetables with
Ranch, Bleu Cheese & Onion Dip

Artisan Cheese Display

Local and Regional Cheeses
Served with Berries, Jams, Preserves
Specialty Crackers and Sliced Breads

Traditional Antipasto Display

Bruschetta, Marinated Artichokes,
Roasted Long Hot Peppers, Assorted Olives,
Sharp Provolone, Pepperoni, Genoa Salami,
Herb Oils & Assorted Italian Hearty Breads

DISPLAYED COLD HORS D'OEUVRES (SELECT TWO)

Hummus Shooters

Fig and Fontina Phyllo

Bruschetta Crostini

Shrimp Ceviche Shooters

Prosciutto-Wrapped Melon

Smoked Salmon & Caviar Potato Pancake

DESSERT STATION

Assorted Holiday Petit Fours & Cookies

BEVERAGE STATION

Iced Tea or Lemonade or Holiday Fruit Punch



Gold Reception Package

Continued

ACTION STATION (SELECT ONE)

Pasta Station

(Select Two Pastas / Two Sauces)

Pasta: Penne, Farfalle, Cheese Tortellini, Spinach Tortellini, Mushroom Tortellini

Sauce: Pomodoro, Alfredo, Vodka Rosa, Aglio de Olio, Carbonara, Pesto Cream

Served with Grated Parmesan Cheese, Pepper Flakes and Garlic Bread Sticks

Martini Mashed Potato Bar

Yukon & Sweet Potatoes

Assorted Toppings

Shrimp Scampi

Shrimp Sauteed in White Wine Garlic & Shallots Sauce

Served with Fettuccini and Garlic Bread

CARVING STATION (SELECT ONE)

Airline Turkey

Whole Grained Mustard, Spiced Rum Raisin Sauce

Pepper Crusted Beef Tenderloin

Port Wine Demi-Glace

Virginia Baked Ham

Honey Mustard Sauce and Spiced Rum Raisin



Reception Menu Enhancements

See your catering professional for additional information

GOURMET MACARONI AND CHEESE STATION

Alfredo Cream Sauce, Cheddar and Asiago Cheese, Bacon, Mushroom, Shrimp and Scallions

SHRIMP & GRITS STATION

Tasso Ham, Corn, Tomato and Mushrooms, Stone-Ground Grits and Mini Corn Muffins

CRAB CAKE STATION

Jumbo Lump Crab Cakes, Pan Seared to Order

Served with a Choice of Roasted Red Pepper Sauce, Cocktail Sauce or Roasted Garlic Aioli

SUSHI DISPLAY

California Roll, Spicy Tuna, Salmon Rolls

Served with Wasabi & Soy Sauce

BY THE SEA DISPLAY

Fresh Seafood to Include: Jumbo Shrimp Cocktail, Crab Claws, Littleneck Clams & Oysters on Half Shell, Mussels

HERB ENCRUSTED STEAMSHIP

Au Jus and Creamed Horseradish & Artisan Rolls

HERB ENCRUSTED PORK STEAMSHIP

Served with a Spiced Apple Chutney & Artisan Rolls

PEPPER CRUSTED PORK LOIN

Served with a Spiced Apple Chutney & Artisan Rolls



Sit-Down Luncheon Package

\$45 Per Person- Inclusive

FIRST COURSE

Choice of One

Spinach Salad

Baby Spinach with Poached Granny Smith Apples, Crispy Onions & Dried Cranberries
Apple Cider Dressing

Caprese Salad

Mixed Greens topped with Sliced Red & Yellow Tomatoes, Fresh Mozzarella, Chiffonade Basil
Served with Balsamic Drizzle

ENTREE COURSE

Choice of One

Chicken Piccata

Lemon-Caper Beurre Blanc,
Charred Meyer Lemon
Herb Wild Rice
Balsamic Roasted Haricot Verts

Roasted Cod

Blistered Roma Tomatoes,
Saffron & Sweet Pea Cous Cous, Hericort Verts,
Champagne & Pommery Meaux Mustard
Beurre Blanc Sauce

Spinach Stuffed Flounder

Creamy Spinach Filling,
Champagne Tarragon Cream Sauce
Herb Wild Rice
Balsamic Roasted Haricot Verts

Pasta Primavera

Penne Pasta with Roasted Root Vegetables,
Herbs, Olive Oil & Garlic

DESSERT COURSE

Choice of One

Red Velvet Cake

Triple Chocolate Cake

Cheesecake with Fresh Berries

Luncheon Includes Fresh Baked Rolls & Butter, Coffee Service, Iced Water/Tea



Sit-Down Dinner Package

\$78 Per Person- Inclusive

FIRST COURSE

Choice of Salad or Soup

Spinach Salad

Baby Spinach with Poached Granny Smith Apples, Crispy Onions & Dried Cranberries
Apple Cider Dressing

Caprese Salad

Mixed Greens topped with Sliced Red & Yellow Tomatoes, Fresh Mozzarella, Chiffonade Basil
Served with Balsamic Drizzle

Christmas Escarole Soup with Meatballs

Butternut Squash Bisque

PASTA COURSE

Choice of One

Wild Mushroom Ravioli, Shallot Brown Butter Cream
Four Cheese Saccottini, Roasted Red Pepper Mascarpone
Penne Primavera, Pesto Cream

ENTREE COURSE

Choice of One

Flat Iron Steak

Herb & Parmesan Crusted Yukon Potatoes
Bacon Braised Brussel Sprouts with
Roasted Pearl Onions

Dijon & Walnut Crusted Salmon

Roasted Celeriac Sauce
Herb & Parmesan Crusted Yukon Potatoes
Bacon Braised Brussel Sprouts with
Roasted Pearl Onions

Rosemary Seared Chicken Breast

Port Wine Demi-Glace
Herb & Parmesan Crusted Yukon Potatoes
Bacon Braised Brussel Sprouts with
Roasted Pearl Onions

Plant Based Salisbury Steak (Vegan)

Onion Gravy, Cauliflower Mash,
Roasted Brussel Sprouts

DESSERT COURSE

Choice of One

Red Velvet Cake

Creme Brule Cheesecake

Triple Chocolate Cake

Bourbon-Style Pecan Pie

Caramel Apple

Chef's Mini Holiday Dessert Trio

Dinner Includes Fresh Baked Rolls & Butter, Coffee Service, Iced Water/Tea

 **OVG** Hospitality





Bar Services

Our bartender is ready to shake up your favorite cocktail, pour the perfect beer, or craft a signature drink to make your holidays extra festive! Cheers to personalized libations!"

CASH BAR

Beverages available for guest purchase
Prices are Tax Inclusive

PREMIUM COCKTAIL	\$12.00
HOUSE WINE	\$9.00
IMPORTED BEER	\$8.00
DOMESTIC BEER	\$7.00
SOFT DRINKS	\$6.00
BOTTLED WATER	\$5.00

CONSUMPTION BAR

Beverages will be billed back on a consumption basis at the conclusion of your event.
For hosted events, a 16% gratuity will be added to the bar tab.

Signature Holiday Cocktail

Indulge in the spirit of the season with our exclusive Holiday Cocktails!
Choose one signature cocktail to add a touch of merriment to your celebration.

Mistletoe Margarita

Casamigo's Tequila, Cointreau,
Lime Juice, Simple Syrup,
Cranberry Juice

Spiced Cider Mule

Tito's Vodka, Spiced Apple Cider,
Ginger Beer, Cinnamon Stick

Frosty Berry Bliss Sangria

Taylor Port Wine, Brandy,
Orange Juice, Chopped Fruit

