



INTERCONTINENTAL®
NEW YORK TIMES SQUARE



2021
BANQUET MENU

BREAKFAST



BREAKFAST

CONTINENTAL

CONTINENTAL BREAKFAST

Fresh Sliced Seasonal Fruit and Berries

Steel Cut Oatmeal with Brown Sugar and Gold Raisins

Bakery Basket with Croissants, Danish, Muffins and Bagels

Assortment of Spreads to include Butter, Cream Cheese (Regular, Vegetable, and Low Fat),
Honey and Assorted Natural Preserves

Orange, Grapefruit, Apple and Cranberry Juices

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas

\$60 PER GUEST

INTERCONTINENTAL BREAKFAST

Fresh Sliced Seasonal Fruit and Berries

Steel Cut Oatmeal with Brown Sugar and Gold Raisins

Egg Whites Breakfast Wrap with Spinach and Tomato

Bakery Basket with Croissants, Danish, Muffins and Bagels

Assortment of Spreads to include Butter, Cream Cheese (Regular, Vegetable, and Low Fat),
Honey and Assorted Natural Preserves

Orange, Grapefruit, Apple and Cranberry Juices

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas

\$68 PER GUEST

BREAKFAST HOT BUFFET

All breakfast buffets come with the following: Bakery Basket with Croissants, Danish, Muffins, and Bagels; Assortment of Spreads to include Butter, Cream Cheese (Regular, Vegetable, and Low Fat), Honey, and Assorted Natural Preserves; Orange, Grapefruit, Cranberry, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas

ALL AMERICAN BREAKFAST BUFFET

Fresh Sliced Seasonal Fruit Display

Scrambled Eggs with Chives

Chicken Apple Sausage

Apple Wood Smoked Bacon

Breakfast Potatoes

Selection of Individual Greek Yogurts

\$74 PER GUEST



*A labor charge of \$275 shall apply if fewer than 25 guests are guaranteed.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
25% service charge and 8.875% sales tax.

BREAKFAST PLATED

All Main Course Breakfast Selections Include a Choice from Act One and Act Two, Freshly Squeezed Orange Juice, Breakfast Pastry Assortment with Butter and Natural Fruit Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas.

ACT ONE

Select One of the Following:

Fresh Sliced Seasonal Fruit and Berries served with Honey Yogurt Drizzle

Organic Fat-Free Greek Yogurt and Housemade Granola Parfait

Sectioned Ruby Red Grapefruit

Fruit Smoothie

ACT TWO

Select One of the Following:

Three Egg Omelet with Apple Wood Smoked Bacon, Sharp Cheddar and Breakfast Potatoes

\$74 PER GUEST

Egg White Frittata with Oven Dried Plum Tomato, Spinach, Fresh Mozzarella and Breakfast Potatoes

\$74 PER GUEST

Soft Scrambled Eggs, Smoked Salmon, Asparagus, Sundried Tomato, Scallions and Breakfast Potatoes

\$74 PER GUEST

Challah French Toast served with Caramelized Bananas and Fresh Berry Mascarpone with Agave-Cinnamon Butter, Chicken Apple Sausage and Grilled Roma Tomato

\$81 PER GUEST

Smoked Salmon Platter, Beefsteak Tomato, Red Onions, Capers, Cream Cheese and Mixed Greens

\$81 PER GUEST

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 25% service charge and 8.875% sales tax. A labor charge of \$500 shall apply if fewer than 10 guests are guaranteed unless otherwise noted.



BREAKFAST

CHEF ATTENDED STATIONS

Chef-Attended Stations may be ordered to enhance any of our Continental or Breakfast Buffets.

FARM FRESH EGGS (OMELET STATION)

Our Chef prepares organic eggs and Omelets to your specifications with Onions, Peppers, Mushrooms, Tomatoes, Ham, Cheddar and Swiss Cheeses

BELGIAN WAFFLE STATION

Enjoy Warm Waffles with a Variety of Toppings Including local Maple Syrup, Mixed Berry Mascarpone, Strawberries, Walnuts, Fruit Compote, Caramelized Bananas and Chocolate Sauce

Each Station:

\$16 PER GUEST



*A labor charge of \$275 shall apply if fewer than 25 guests are guaranteed.

**These selections are subject to an additional Chef Attendant Fee of \$275 (One Attendant per 75 Guests).

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
25% service charge and 8.875% sales tax.

BREAKFAST

ENHANCEMENTS

Assorted Cold Cereals with Whole and Skim Milk and Berries

\$6 PER GUEST

Organic Fat-Free Yogurt and Housemade Granola Parfait

\$6 PER GUEST

Breakfast Burrito with Scrambled Egg, Chorizo, Jack Cheese and Salsa

\$10 PER GUEST

Whole Wheat Wrap with Egg Whites, Tomato and Spinach

\$10 PER GUEST

Naked Juice Smoothies

\$8 PER GUEST

Assorted Scones with Mixed Berry Mascarpone and Whipped Agave Butter

\$9 PER GUEST

Steel Cut Oatmeal with Raisins, Bananas and Brown Sugar

\$9 PER GUEST

Smoked Salmon, Plain and Vegetable Cream Cheese, Sliced Beefsteak Tomatoes,
Red Onions, Lemon and Capers

\$19 PER GUEST

European Style Breakfast, Charcuterie and Cheese Selection

\$24 PER GUEST

*Enhancements can only be added to existing breakfast selections.

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BRUNCH

MANHATTAN BRUNCH

Fresh Sliced Seasonal Fruit and Berries

Bakery Basket to Include: Croissants, Danish, Muffins and Bagels with an assortment of spreads including Butter, Cream Cheese, Honey and Assorted Natural Preserves

Smoked Salmon Display with Plain and Vegetable Cream Cheese, Sliced Beefsteak Tomatoes, Red Onions and Capers

Challah French Toast with Caramelized Bananas, Fresh Berry Mascarpone and Agave-Cinnamon Butter

Apple Wood Bacon

Chicken Apple Sausage

Herbed Red Bliss Potatoes

Farm Fresh Eggs – Our Chef prepares Organic Eggs and Omelets to Order. Toppings include: Onions, Peppers, Mushrooms, Tomatoes, Ham, Cheddar and Swiss Cheeses

Lyonnais Potatoes

Orange, Grapefruit and Cranberry Juices

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas

\$110 PER GUEST

BREAKS



BREAKS INTERMISSION MENU

HEALTHY CHOICE BREAK

Fruit Kabobs
Granola Bars
Hummus Dip & Pita Chips
Small Naked Juices & Fiji Water
Freshly Brewed Coffee, Decaffeinated Coffee and
a Selection of Herbal and International Teas

\$38 PER GUEST

TEATIME BREAK

Miniature Tea Sandwiches -Turkey, Watercress, Smoked Salmon
Lemon Madeleines
Biscotti Cookies
French Macaroons
Assorted Iced Tea & Fiji Water
Freshly Brewed Coffee, Decaffeinated Coffee and
a Selection of Herbal and International Teas

\$48 PER GUEST

BLAZE THE TRAIL BREAK

Trail Mix, Dried Cranberry, Yogurt Pretzels, Dried Raisins,
Dried Apricots, Banana Chips, Shaved Coconut
Health Bars
Fiji Water
Freshly Brewed Coffee, Decaffeinated Coffee and
a Selection of Herbal and International Teas

\$36 PER GUEST

COFFEE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and a
Selection of Herbal and Imported Teas

\$24 PER GUEST

COFFEE AND SOFT DRINK SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and
a Selection of Herbal and International Teas
Assorted Soft Drinks and Bottled Waters

\$30 PER GUEST

BREAKS

FOOD ENHANCEMENTS

Fresh Seasonal Whole Fruit

\$6 PER GUEST

Fresh House Baked Cookies

\$6 PER GUEST

Scones and Three Berry Mascarpone

\$8 PER GUEST

Fudge Brownies

\$8 PER GUEST

Assorted Truffles

\$13 PER GUEST

A Selection of Kind Bars, Luna Bars and Kashi Bars

\$9 PER GUEST

New York Cheesecake Pops

\$10 PER GUEST

French Butter Cookies and Macaroons

\$10 PER GUEST

Chocolate Dipped Strawberries

\$12 PER GUEST

Raw Vegetables with Assorted Dips

\$10 PER GUEST

Good Humor, Hagen Dazs and Frozen Fruit Bars

\$12 PER GUEST



*Food enhancements can only be added to existing menu selections

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 25% service charge and 8.875% sales tax. A labor charge of \$500 shall apply if fewer than 10 guests are guaranteed unless otherwise noted.

BREAKS

BEVERAGE ENHANCEMENTS



Hot Chocolate with Whipped Cream and Chocolate Shavings

\$6 PER GUEST

Homemade Lemonade

\$6 PER GUEST

Freshly Squeezed Orange and Grapefruit Juice

\$8 PER GUEST

Bottled Cranberry, Apple, Tomato or V-8 Juices

\$8 PER GUEST

Assorted Energy Drinks

\$8 PER GUEST

Assorted Bottled Iced Teas

\$8 PER GUEST

Assorted Soft Drinks and Bottled Waters

\$8 PER GUEST

*Beverage Refreshments and enhancement selections can only be added to existing menu selections.

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LUNCH



LUNCH BUFFET SELECTIONS



PRE-MADE SANDWICH BUFFET

Choice of Three Pre-Made Sandwiches

Roasted Eggplant, Tomato and Olive Tapenade on Focaccia Bread

Grilled Portabella, Goat Cheese and Roasted Peppers in a Spinach Wrap

Poached Salmon with Vegetable Slaw and Caper Aioli served on Pretzel Roll

Roasted New York Sirloin, Cheddar Cheese and Tomato served on a Baguette with Horseradish Dressing

Grilled Chicken Caesar Wrap

Montauk Lobster Roll

Honey Turkey and Swiss Wrap

Prosciutto, Fresh Mozzarella, Tomato and Basil on Focaccia

Pulled Pork with Pepper Jack Cheese on a Kaiser Roll

Classic Grilled Cheese

Accompaniments:

Soup Du Jour

Chopped Cobb Salad with Citrus Vinaigrette

Old-Fashioned Potato Salad or Housemade Potato Chips

Assorted Brownies, Blondies, and Fruit Bars

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas
Assorted Soft Drinks and Bottled Waters

\$105 PER GUEST

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LUNCH BUFFET SELECTIONS

DELI DISPLAY

Platter of Roasted Deli Meats: Baked Virginia Ham, Grilled Chicken Breast, Roast Sirloin, Smoked Turkey Breast

Assorted Cheeses: Sliced American, Swiss, Provolone, Mozzarella, Monterey Jack, Cheddar

Selection of Breads & Rolls

Accompaniments:

Soup Du Jour

Chopped Cobb Salad with Citrus Vinaigrette

Pesto Penne Pasta Salad with Arugula, Smoked Mozzarella, Diced Tomato and Black Olives

Old-Fashioned Potato Salad or Housemade Potato Chips

Assorted Brownies, Blondies, and Fruit Bars

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas
Assorted Soft Drinks and Bottled Waters

\$105 PER GUEST

PAN-ASIAN

Miso Soup

Mixed Greens with Ginger Soy Vinaigrette

Teriyaki Glazed Salmon with Baby Bok Choy

Thai Green Curry Chicken with Bean Sprout, Cilantro and Chili Paste Beef Negimake

Steamed Pork Dumplings with Sweet Chile Dipping Sauce and Egg Fried Rice

Szechuan Baby Eggplant

Fortune Cookies

Chinese Almond Cookies

Star Anise Marinated Fruit Salad

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas
Assorted Soft Drinks and Bottled Waters

\$111 PER GUEST

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25% service charge and 8.875% sales tax. A labor charge of \$500 shall apply if fewer than 10 guests are guaranteed unless otherwise noted.

LUNCH BUFFET SELECTIONS

LITTLE ITALY

Tuscan White Bean Soup

Panzanella Salad with Crusty Focaccia Croutons, Arugula, Hot House Cucumbers, Roma Tomatoes, Red Onion and Basil Vinaigrette

Burrata Salad with Baby Arugula, Roasted Peppers and Pomegranate Balsamic Drizzle

Orecchiette with Giant Cannellini Beans, Escarole and Roma Tomatoes

Pan Seared Halibut Amatriciana

Chicken Milanese with Mixed Greens

Focaccia Bread, Olive and Ciabatta Rolls

Assorted Italian Mini-Pastries

Berry Pana Cotta

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas
Assorted Soft Drinks and Bottled Waters

\$110 PER GUEST

LUNCH

UNION SQUARE BUILD YOUR OWN BUFFET

ACT ONE

Select Three of the Following:

Lobster Bisque

Classic Chicken Noodle Soup

Seafood Chowder

Organic Greens and Balsamic Vinaigrette

Caesar Salad with Shaved Parmesan, Heirloom Tomato, Parmesan Crisp and Caesar Dressing

Asian Kale Salad with Edamame, Rainbow Carrots, Shiitake Mushrooms and Honey Miso Vinaigrette

Burrata Salad with Baby Arugula, Roasted Peppers and Pomegranate Balsamic Drizzle

Poached Pear and Brie Cheese with Mixed Field Greens and Pomegranate Vinaigrette

Smoked Salmon, Pickled Beet Fennel, Purple Water-Cress and Lime Vinaigrette

Tuna Tartar, Avocado, Cucumber and Micro Greens

Bibb salad with Tomato-corn Relish, Fingerling Potatoes and Pimiento Vinaigrette

Seasonal Grilled Vegetable Display



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LUNCH

UNION SQUARE BUILD YOUR OWN BUFFET

ACT TWO

Select Three of the Following:

FISH

Grilled Salmon with Lobster Mashed Potatoes, Chard Asparagus and Smoked Tomato Compote

Herb Crusted Halibut, Lentil, Swiss Chard, Cauliflower Puree and Romanesco Sauce

Wild Sea Bass, Soft Polenta, Piquillo Pepper Jam, Patty Pan Squash and Burred Rouge

CHICKEN

Free Ranch Chicken Breast with Rosemary Jus and Roasted Cauliflower Puree

Chicken Breast, Wild Mushrooms and Yellow Creamer's with a Port Wine Reduction

Agave Soy Glazed Chicken Breast, Lemon Scented Basmati Rice, Wild Mushrooms and Scallions

MEAT

Seared New York Strip, Yukon Gold, Wilted Spinach and a Peppercorn Brandy Sauce

Maple Glazed Pork Loin with Braised Baby Fennel, Whipped Potatoes and Brown Shallot Sauce

Beef Tenderloin, Haricot Verte, Portobello Rapini and Bordalese Sauce

Braised Beef Short Ribs, Celery Root Puree and Rainbow Carrots

VEGETARIAN

Torchetti Pasta, Local Vegetables Wild Mushrooms and Roasted Garlic Broth

Sweet Potato Tower, Lentil Mushroom Ragu Fennel Confit and Asparagus Pesto

Forbidden Rice, Shittake Mushrooms, Roasted Peppers, Bok Choy and Ponzu Reduction

CURTAIN CALL

Includes Fresh Fruit Salad

Select One of the Following:

Assorted French and Italian Pastries

New York Cheesecake Bites

Chocolate & Berry Panna Cotta

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas

Assorted Soft Drinks and Bottled Waters

\$118 PER GUEST

*A labor charge of \$275 shall apply if fewer than 15 guests are guaranteed.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
25% service charge and 8.875% sales tax.

LUNCH EXECUTIVE LUNCHBOX

BOXED LUNCH

Select One of the Following:

Fusilli with Julienne Vegetables, Cremini Mushrooms and Herb Vinaigrette

Jicama and Granny Smith Apple Slaw

Penne Pasta Salad with Baby Arugula, Celenccini Mozzarella and Black Olives

Select up to Three of the Following:

Poached Salmon with Vegetable Slaw and Caper Aioli on Pretzel Roll

Honey Gold Turkey Club Wrap with Bacon

New York Sirloin Steak with Sharp Cheddar Cheese, Tomatoes and Horseradish Dressing on a Baguette

Grilled Chicken Caesar Wrap

Grilled Portabella, Goat Cheese and Roasted Peppers in a Spinach Wrap

Chipotle Chicken and Manchego Cheese on a Cuban Roll

\$86 PER GUEST

All Boxed Lunches come with a House Baked Cookie, Chips, Apple and a Soft Drink or Bottled Water



Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 25% service charge and 8.875% sales tax. A labor charge of \$500 shall apply if fewer than 10 guests are guaranteed unless otherwise noted.

LUNCH PLATED

ACT ONE

Select One of the Following:

Lobster Bisque

Tomato Basil Soup

Chicken Noodle Soup

Frisee, Watercress and Radicchio Salad with Baby Heirloom Tomatoes and Goat Cheese with White Balsamic Vinegar

Organic Greens with Caramelized Pears and Maytag Blue Cheese with a Cranberry Dressing

Beefsteak Tomato and Mozzarella Napoléon with Basil Oil and Parmesan Crisp

Asian Baby Kale Salad with Edamame, Rainbow Carrots, Shiitake Mushrooms and Honey Miso Dressing

Caesar Salad with Crispy Parmesan Crouton

Tuna Tartar with Avocado and Cucumber Micro Greens

Burrata Salad with Baby Arugula, Roasted Peppers and Pomegranate Balsamic Drizzle

ACT TWO

Select One of the Following:

FISH

Pan Seared Atlantic Salmon with Mashed Potatoes, Chard Asparagus and Smoked Tomato Compote

\$100 PER GUEST

Grilled Halibut with Rainbow Swiss Chard, Vegetable Couscous and Spicy Harissa

\$105 PER GUEST

Olive Oil Poached Cod Filet with Rainbow Fingerling Potatoes and Tomato Confit

\$95 PER GUEST

CHICKEN

Saffron Chicken Breast with Black Bean Risotto, Poblano Pepper and Corn Relish

\$90 PER GUEST

Parmesan Crusted Chicken Breast with Artichoke Hearts, Whipped Potatoes and Citrus Beurre Blanc

\$90 PER GUEST

Sautéed Chicken Breast with Roasted Cauliflower Puree, Sautéed Baby Kale and Rosemary Jus

\$95 PER GUEST

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LUNCH PLATED

MEAT

Petit Filet Mignon with Yukon Gold Hash and Asparagus in a Madeira Wine Reduction

\$100 PER GUEST

Grilled Dry Aged New York Strip with Wilted Spinach, Grilled Roma Tomato and Brown Shallot Sauce

\$110 PER GUEST

Pan Seared Pork Tenderloin with Haricot Verte, Potato Tart with Fontina Cheese and Lemon Caper Romesco Sauce

\$110 PER GUEST

VEGETARIAN

Spiced Quinoa Timbale with Gold Raisins, Patty Pan Squash and Asparagus Tips

\$85 PER GUEST

Red Lentil Ragu with Shiitake Mushrooms and Broccolini Oreganatta

\$85 PER GUEST

CURTAIN CALL

Select One of the Following:

Chocolate Dome filled with Raspberry Coulis and topped with Bittersweet Chocolate

Strawberry Shortcake Sweet Biscuit topped with Fresh Whipped Cream and Strawberries

Black Forest Cheesecake topped with Chocolate Mousse, Poached Cherries and Chocolate Shavings

Lemon Mousse Meringue Tart with Blueberry Compote

Fresh Berries and Sorbet

Apple Tart with Caramel Sauce

Chocolate Trilogy: Mousse Cake filled with White and Milk Chocolates and finished with Dark Chocolate Curls

All Plated Lunches come with Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas

*A charge of \$25 per person will be applied for tableside choice of 2 Entrees.

**A charge of \$20 per person will be applied for dual entrée.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 25% service charge and 8.875% sales tax. A labor charge of \$500 shall apply if fewer than 10 guests are guaranteed unless otherwise noted.

RECEPTION



RECEPTION HORS D'OEUVRES

BUTLER PASSED COLD HORS D' OEUVRES

Classic Jumbo Shrimp Cocktail with Tangy Cocktail Sauce | GF

Spicy Tuna Poke on Japanese Cracker

Scallop Ceviche Shooters | GF

Smoked Salmon Rosettes on Pumpernickel Bread with
Dill Crème Fraiche

Chilled Shrimp on a Cucumber Cup | GF

Mini Lobster Roll

Lobster Medallions on a Crispy Wonton with Lemon Mango Salsa

Peppered Tenderloin of Beef with Horseradish Cream

Mozzarella and Roasted Pepper on a Pesto Crouton | V

Goat Cheese Tart with Red Onion Marmalade | V

Miso Seared Scallop in a Ginger Wasabi Cream | GF

Crepe Wrapped in Asparagus | V

BUTLER PASSED HOT HORS D' OEUVRES

Jumbo Lump Crab Cakes with Chipotle Rémoûlade

Peking Duck Rolls with Plum Sauce

Baby Lamb Chops with Fig Balsamic Demi | GF

Tandoori Chicken with Cucumber Raita | GF

Mojito Lime Chicken Skewer with Tequila-Lime Marinade | GF

Chimichurri Beef Crisp Plantain Chip | GF

Shrimp Tempura

BUTLER PASSED VEGETARIAN HORS D' OEUVRES

Wild Mushroom Risotto Cake with Parmesan Cheese
and Fresh Herbs

Vegetable Spring Rolls with Ginger Dipping Sauce

Baked Ratatouille Puff

Mac & Cheese Bites

Kale Vegetable Dumpling

Edamame Dumplings with Soy Ginger Glaze

Mini Grilled Cheese

4 Choices per Guest

\$50 PER GUEST

6 Choices per Guest

\$60 PER GUEST

8 Choices per Guest

\$70 PER GUEST

10 Choices per Guest

\$80 PER GUEST

V = Vegetarian GF = Gluten Free

*All Prices Listed Above are Valid for the First Hour of Service.

**Please Add \$20 More per Guest Based on Minimum Guaranteed for Each Additional Hour.

***A Minimum of 20 Guests is Required.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
25% service charge and 8.875% sales tax.

RECEPTION BUFFET ENHANCEMENTS

HUMMUS DISPLAY

Chickpea Hummus, Olives, Pita Bread, Tzatziki Sauce and Crisp Vegetable Crudités

\$22 PER GUEST

ARTISANAL NY CHEESE BOARD

Seasonal Selection of Local Sheep, Cow and Goat Milk Cheeses with Fresh and Dried Fruits and Spiced Pecans

\$28 PER GUEST

MEDITERRANEAN TABLE

A Selection of Cured Meats and Sausages, Olives, Grilled Asparagus, Tricolor Peppers and Artichoke Hearts with Parmesan, Mozzarella, Barrel-Aged Balsamic Vinegar and Extra Virgin Olive Oil

\$32 PER GUEST

CLASSIC SHRIMP COCKTAIL

Poached Jumbo Shrimp on Ice with Cocktail and Louis Sauces, Horseradish, Lemon and Tabasco

\$37 PER GUEST



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RECEPTION BUFFET ENHANCEMENTS

SUSHI AND SASHIMI PRESENTATION

Elaborate Presentation of Sushi Rolls, Nigari Sushi and Sashimi with Wasabi, Soy Sauce and Pickled Ginger

\$56 PER GUEST

DELUXE RAW BAR

Display of Chilled Jumbo Shrimp, Crab Claws, Cracked Maine Lobster, Raw Oysters and Little Neck Clams served with Cocktail, Remoulade and Mignonette Sauces, Horseradish and Lemon Wedges

\$60 PER GUEST

VIENNESE STATION

Display of Petit Fours, Miniature Cakes and Pies; Black and White Cookies; Chocolate Covered Strawberries; Decadent Chocolate Truffles and Espresso Bar

\$45 PER GUEST



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RECEPTION

CHEF ATTENDED STATIONS

SWEET CRÊPE STATION

Crêpes Made to Order with choice of the following: Banana Nutella, Crunchy Hazelnuts, Caramelized Pear, Walnut and Cranberry Mascarpone

\$25 PER GUEST

PASTA STATION

Gemelli Pasta, Roasted Eggplant, Broccoli Rabe, Cannellini Beans and Roma Tomato

Cavatelli Pasta, Chicken Chorizo Sausage, Roasted Red Bell Peppers, Cipollini Onions

Torchetti Pasta and Seasonal Organic Mushrooms in a White Wine Sauce

Served with: Petite Parsley, Olive Oil, Focaccia and Semolina Bread, Red Pepper Flakes and Black Pepper

\$40 PER GUEST

*A labor charge of \$275 shall apply if fewer than 25 guests are guaranteed.

**Reception Enhancement and Station Prices are based upon a One-Hour Reception.

All Action Stations require a Chef Attendant Fee of \$275.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 25% service charge and 8.875% sales tax.

RECEPTION CARVING

PEPPERCORN-RUBBED SIRLOIN OF BEEF

Whole Grain Mustard and Horseradish Cream

\$45

TENDERLOIN OF BEEF

Roasted Shallots and Rosemary Jus

\$50

ROASTED TURKEY

With Cranberry Sauce

\$45

HORMONE FREE RACK OF LAMB PERSILLADE

Petit Syrah Lamb Jus accompanied by Cocktail Breads

\$50



*A labor charge of \$275 shall apply if fewer than 25 guests are guaranteed.

** Carving Station Prices are based upon a One-Hour Reception.

All Carving Stations require a Chef Attendant Fee of \$275.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 25% service charge and 8.875% sales tax.

DINNER



DINNER PLATED

All Plated Dinners come with Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas

ACT ONE

Select One of the Following:

Lobster Bisque

Tomato Basil Soup

Chicken Noodle Soup

Frisee, Watercress and Radicchio Salad with Baby Heirloom Tomatoes and Goat Cheese with White Balsamic Vinegar

Organic Greens with Caramelized Pears and Maytag Blue Cheese with a Cranberry Dressing

Beefsteak Tomato and Mozzarella Napoléon with Basil Oil and Parmesan Crisp

Pan Seared Crab Cakes with Micro Fennel Greens and Fried Caper Aioli

Asian Baby Kale Salad Edamame, Rainbow Carrots, Shiitake Mushrooms and Honey Miso Dressing

Tuna Tartar with Avocado and Cucumber Micro Greens

Burrata Salad with Baby Arugula, Roasted Peppers and Pomegranate Balsamic Drizzle

ACT TWO

Select One of the Following:

FISH

Seared Atlantic Salmon with Lobster Mashed Potatoes, Sautéed Kale and Smoked Tomato Compote

\$138 PER GUEST

Grilled Halibut with Wilted Swiss Chard, Vegetable Couscous and Spicy Harissa

\$140 PER GUEST

Wasabi-Crusted Tuna with Thai Long Beans, Sushi Rice and a Sake-Ginger-Soy Dipping Sauce

\$139 PER GUEST

CHICKEN

Saffron Chicken Breast with Black Bean Risotto Poblano Pepper and Corn Relish

\$120 PER GUEST

Parmesan Crusted Chicken Breast with Artichoke Hearts, Whipped Potatoes and Citrus Beurre Blanc

\$125 PER GUEST

Sautéed Chicken with Roasted Cauliflower Puree, Chard Asparagus and Rosemary Jus Muscovy

\$130 PER GUEST

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DINNER PLATED

MEAT

Petit Filet Mignon with Yukon Gold Hash and Asparagus in a Madeira Wine Reduction

\$139 PER GUEST

Grilled Dry Aged New York Strip with Sautéed Spinach, Grilled Roma Tomato and Brown Shallot Sauce

\$140 PER GUEST

Pan Seared Pork Tenderloin with Haricot Vert, Potato Tart with Fontina Cheese and Lemon Caper Romesco Sauce

\$135 PER GUEST

Roasted Rack of Lamb with Baby Ratatouille, Wild Mushroom Risotto and Hendricks's Gin Lamb Jus

\$144 PER GUEST

VEGETARIAN

Spiced Quinoa Timbale with Gold Raisins, Patty Pan Squash and Asparagus Tips

\$95 PER GUEST

Red Lentil Ragu with Shiitake Mushrooms and Broccolini Oreganata

\$90 PER GUEST

CURTAIN CALL

Select One of the Following:

Chocolate Dome filled with Raspberry Coulis and topped with Bittersweet Chocolate

Strawberry Shortcake Sweet Biscuit topped with Fresh Whipped Cream and Strawberries

Black Forest Cheesecake topped with Chocolate Mousse, Poached Cherries and Chocolate Shavings

Lemon Mousse Meringue Tart with Blueberry Compote

Fresh Berries and Sorbet

Apple Tart with Caramel Sauce

Chocolate Trilogy: Mousse Cake filled with White and Milk Chocolates and finished with Dark Chocolate Curls

*A labor charge of \$500 shall apply if fewer than 10 guests are guaranteed.

**A charge of \$25 per person will be applied for tableside choice of 2 Entrees.

***A charge of \$20 per person will be applied for dual entrée on the higher priced item.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 25% service charge and 8.875% sales tax. A labor charge of \$500 shall apply if fewer than 10 guests are guaranteed unless otherwise noted.

DINNER BUFFET



GOTHAM BUFFET

ACT ONE (CATEGORY I)

Classic Chicken Noodle Soup

Gazpacho Trio: Chilled Zucchini, Tomato and Micro Mint

Lobster Bisque

Tomato Puree Fresh Basil Soup

Seafood Chowder

Organic Greens Salad with Balsamic Vinaigrette

Caesar Salad with Shaved Parmesan, Heirloom Tomato and Parmesan Crisp

Asian Kale Salad with Edamame, Rainbow Carrots, Shiitake Mushrooms and Honey Miso Vinaigrette

Poached Pear and Brie Cheese with Mixed Field Greens and Pomegranate Vinaigrette

Smoked Salmon, Pickled Beet Fennel, Purple Water-Cress and Lime Vinaigrette

Tuna Tartar with Avocado, Cucumber and Micro Greens

Bib Salad with Tomato-corn Relish, Mushrooms, Fingerling Potatoes and Pimiento Vinaigrette

Grilled Vegetable Display

ACT TWO (CATEGORY II)

FISH

Soy Glazed Salmon Filet with Baby Bok Choy and Sake-Ginger-Plum Sauce

Grilled Halibut with Leeks, Chanterelle and Porcini Jus

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DINNER BUFFET

CHICKEN

Free Range Chicken Breast with Broccoli Rabe, Fingerling Rainbow Potatoes and Red Pepper Coulis

Chicken Milanese with Mixed Greens

Sautéed Chicken Breast with Wild Mushrooms, Grilled Asparagus, Basil Mashed Potatoes and Dry Sherry

MEAT

Pan-Seared Filet Mignon with Peppercorn Sauce

Pepper-Crusted New York Sirloin with Pink Peppercorn Cognac Sauce

Braised Short Ribs with Barolo Reduction

VEGETARIAN

Sweet Potato Tower, Lentil Mushroom Ragu, Fennel Confit and Asparagus Pesto

Forbidden Rice with Shiitake Mushrooms, Roasted Peppers and Bok Choy Ponzu

Penne Pasta with Broccoli Rabe, Fresh Tomatoes, Roasted Eggplant, Basil, Olive Oil and Garlic

Wild Mushroom Risotto Cake with Parmesan Cheese and Fresh Herbs

SIDES

Grilled Asparagus

Wilted Spinach

Mashed Potatoes

Roasted Red Bliss Potatoes

Broccoli Rabe

Brussel Sprout

Fingerling Potatoes

CURTAIN CALL (CATEGORY III)

Lemon Mousse Meringue Tart with Blueberry Compote

Chambord- Raspberry Mousse, Filled with Bittersweet Chocolate Sponge

New York Cheesecake Strawberry Compote

Opera Chocolate Cake Almond Sponge Soaked in Espresso

Seasonal Sliced Fresh Fruit

Choice of Two Items from Each Category:

\$132 per Guest

Choice of Three Items from Each Category:

\$149 per Guest

All Buffet Dinners include Assorted Bread and Rolls, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas.

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BEVERAGE



BEVERAGE PACKAGES

HOSTED BAR

PREMIUM BRANDS

Bombay Sapphire Gin
Bacardi Select Rum
Patron Silver Tequila
Grey Goose Vodka

Johnnie Walker Black Label Scotch
Maker's Mark Kentucky Bourbon
Crown Royal
Woodford Rye

DELUXE BRANDS

Tanqueray Gin
Bacardi Superior Rum
Mi campo Tequila
Stolichnaya Vodka

Dewars White Label Scotch
Jack Daniels
Bulleit Bourbon

CORDIALS

Kahlua
Frangelico
Cointreau
Sambuca Romana

Bailey's Irish Cream
Amaretto di Saronno
Grand Marnier

HOUSE WINE

Sommelier Selection of Sparkling, White & Red

IMPORTED & DOMESTIC BEER

Amstel Light
Corona
Heineken
Stella Artois

Local, Seasonal Selection
Budweiser
Bud Light
Buckler Non-alcoholic Beer



Package Pricing Per Person	Premium	Deluxe	Beer & Wine
1-Hour Package	\$40	\$35	\$30
2-Hour Package	\$55	\$50	\$40
3-Hour Package	\$70	\$65	\$50
Every additional half hour	\$18	\$18	\$10

*One Bartender is Required for Every 75 Guests. Each Bartender is \$275.

Prices are quoted exclusive of 8.875% State Sales Tax and 25% Service Charge. These Menus are Effective for 2020 and are Subject to Change.

BEVERAGE SPECIALTY BARS

Inspired by The Stinger Cocktail Bar

SPECIALTIES

The Stinger

Grey Goose Le Citron Vodka shaken with Yellow Chartreuse Herbal Liqueur and fresh squeezed Lemon, topped with Homemade Demi-Sec Mead Light Foam

Barbee Doll

Bombay Sapphire East Gin, Jumbled Fresh Ginger and Homemade Strawberry Coulis, shaken with St Germain Elderflower Liqueur, finished with Chandon Rose.

The Killer Bee

Jack Daniels Single Barrel Rye Whiskey and Illegal Mezcal Shaken with fresh squeezed Grapefruit, Raw Agave Nectar, and Fever Tree Ginger Beer, served Tall.

CLASSICS

Manhattan

Woodford Reserve Rye, Carpano Antica Aged Vermouth, Custom Bitters Blend, House Infused Fabbri Cherry

Moscow Mule

Stolichnaya Vodka and Ginger Liqueur shaken with fresh squeezed Lime Juice, Orange Bitters, topped with Fever Tree Ginger Beer and served in a traditional Copper Mug

Margarita

Roca Patron Silver Tequila and Cointreau Orange Liqueur shaken with fresh squeezed Lime Juice and Raw Agave Nectar, served over ice, half rimmed with sea salt

Old Fashioned

Old Forester 1870 Bourbon, Sugar Cube saturated with Aromatic Bitters, stirred, served over ice with Orange Peel and Fabbri Cherry

Cosmopolitan

Stoli Elit Vodka and Cointreau Orange Liqueur shaken with fresh squeezed Lime and Cranberry Juice

Package Pricing Per Person

1-Hour Package	\$45
2-Hour Package	\$50
3-Hour Package	\$65
Every additional half hour	\$25

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BEVERAGE SERVICE

MARTINI BARS

Your choice of Gin or Vodka perfectly stirred with Carpano Bianco Vermouth fragrance, served with house selection of trio stuffed olives

VODKA

Belvedere Unfiltered Belvedere
Grey Goose
Titos
Absolut
Stolichnaya

GIN

Hendricks
Bombay Sapphire
Tanqueray
Beefeater
New Amsterdam - NY Distillery Co

Package Pricing Per Person

1-Hour Package	\$45
2-Hour Package	\$50
3-Hour Package	\$65
Every additional half hour	\$25

THE BUBBLE BAR

Your choice of Sparkling Wine served Classic, Mimosa or Bellini style

DOMAINE CHANDON

Brut Classic, California, NV

DOMAINE CHANDON

Rose, California, NV

MOET & CHANDON

Brut Imperial, Champagne, France, NV

Package Pricing Per Person

2-Hour Package	\$60
2-Hour Package	\$70
3-Hour Package	\$85
Every additional half hour	\$20

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BEVERAGE SERVICE

BANQUET WINE LIST

CHAMPAGNE, SPARKLING WINE, AND ROSÉ

Price Per Bottle

Whispering Angel, Grenache, La Motte, FR	\$64
Moet & Chandon, Brut Imperial, France, NV	\$120
Veuve Clicquot, "Yellow Label", France, NV	\$140

WHITE

Terlato, Pinot Grigio, Friuli Colli, Italy	\$56
Smoke Tree, Chardonnay, Sonoma County, California	\$64
Whitehaven, Sauvignon Blanc, Marlborough, New Zealand	\$64
Chateau de Sancerre, Sancerre, Loire, France	\$68
Louis Latour Pouilly-Fuisse, Chardonnay, Burgundy, France	\$68
A to Z Wineworks, Riesling, Oregon	\$68
Sonoma Cutrer, Chardonnay, Russian River, California	\$72
Robert Mondavi Oakville, Sauvignon Blanc, Napa, California	\$96

RED

Federalist, Cabernet Sauvignon, Lodi, California	\$60
Louis M. Martini, Cabernet Sauvignon, Sonoma County	\$64
Markham, Merlot, Napa Valley, California	\$68
Malbec, Terrazas de los Andes, Argentina	\$68
Pinot Noir, MacMurray Ranch, Sonoma Coast, California	\$68
Modus Ruffino, Super Tuscan, Tuscany, Italy	\$84



*One Bartender is Required for Every 75 Guests. Each Bartender is \$275.

Prices are quoted exclusive of 8.875% State Sales Tax and 25% Service Charge. These Menus are Effective for 2020 and are Subject to Change.

ADDITIONAL



ADDITIONAL ITEMS & ARRANGEMENTS

AUDIO VISUAL

Encore, our in-house audio visual company, is available to assist with any audio visual needs.

BILLING

We are happy to accept any one of the following: American Express, MasterCard, Visa, Diners Club, and Discover. You may contact your Catering/Conference Service Manager for more details.

To apply for Direct Billing, a completed Credit Application must be filled out and returned at least four (4) weeks prior to your event. To arrange for Direct Billing through our Accounting Department, please ask your Catering/Conference Service Manager for a Credit Application.

BOX CHARGES/SHIPPING AND RECEIVING

All packages must be addressed to the hotel with the group's name, sender's name, group's Conference Service Manager's name, and event date.

- All shipments are to arrive at the hotel during regular business hours (Monday – Friday from 7:00am until 4:00pm).
- Hotel must be notified how many packages are arriving, size of packages, and time of delivery.
- Please coordinate storage space with Conference Service Manager for boxes that will arrive prior to Event Date.
- Receiving Charges are as follows:

• Envelopes	Complimentary
• 5 – 10 pounds	\$5 each
• 11-21 pounds	\$10 each
• 22-41 pounds	\$25 each
• 42 pounds and above	\$75 each
• Exhibit and Outside AV Cases	\$50 each
• Pallets/Skids	\$250 per pallet
• Handling/Breakdown Fees	\$100 flat rate



ADDITIONAL ITEMS & ARRANGEMENTS

CANCELLATIONS

Cancelled events will incur cancellation charges. These charges vary based upon cancellation notice date, size of event, and food and beverage quantities. Please refer to your signed contract to determine these charges.

COAT CHECK

The hotel will secure this detail for you with a minimum of five (5) days' notice. Prices are determined by the size and length of each event. Prices are subject to tax. Please note that a moving fee of \$150 will apply when the coatcheck is required to move to a different location. A late request fee of \$100.00 will be charged per attendant for orders or cancellations with less than 24 hours notice.

Up to 5 hours	\$575. ⁰⁰
Up to 6 hours	\$690. ⁰⁰
6 – 9 hours	\$862. ⁵⁰
9 – 12 hours	\$1,150. ⁰⁰
12 – 15 hours	\$1,437. ⁵⁰

CUSTOM MENU CARDS

One complimentary menu card per table is provided for plated banquet functions. Additional menu cards will be \$5.00 per card.

DAMAGES/LOST ITEMS

The client agrees to be responsible for any damages incurred to the premise by the host, their guests, independent contractors, or other agents that are hired by the host. The hotel does not assume responsibility for any damaged or lost items left in the hotel.

DECORATION/SIGNAGE

It is not permissible to affix anything to the walls, floor, or ceiling with tape, nails, staples, etc. Decorations, displays, and signs brought into the hotel must be approved prior to arrival. Banners may be installed by the hotel with a labor charge of \$100.00 per engineer, per hour. The hotel requires ten (10) days notice or a late order fee is applied.

EVENT SERVICES

There will be a charge of \$275.00 per Bartender (One {1} Bartender for every 75 guests) and \$275.00 per Chef (one {1} Chef is required for each action station. There is a 25% service charge and 8.875 sales tax on all food and beverage. There is a 25% service charge, 8.875% sales tax, and 5.875% tax on room rental and audio visual services.

FOOD AND BEVERAGE

Only food and beverage purchased from the hotel may be used during an event. The hotel prohibits the removal of any food or beverage from the premises. The hotel prohibits any outside food and beverage on the premises.

ADDITIONAL ITEMS & ARRANGEMENTS

GUARANTEE

The final confirmation for the guaranteed number of guests is required, in writing, no later than 11:00am, three (3) business days prior to the event. Once the guarantee is confirmed, it is considered a definite guarantee and is not subject to reduction. If the guarantee is increased after confirmation, there will be a 10% increase per guest, for each additional guest.

GUESTROOM MEETINGS AND EVENTS

There is a charge of \$300.00 per room to remove furniture from the guestrooms for meetings and events. No furniture is allowed to be removed from the Manhattan Suite or Penthouse. Changing room setup or modification of the room will require a minimum of \$100.00. Rate will vary depending on size of furniture and number of items moved. For any meetings or receptions in the guestrooms with food and beverage, there is a \$250.00 setup and breakdown fee.

KOSHER MEALS

Specially prepared Kosher meals are available upon request with a minimum of one week's notice. A surcharge of 30% per meal will apply.

MEETING ROOM SECURITY KEYS

Lock and Key replacement is \$150.00 per key for the first three (3) keys, and \$15.00 for each additional key thereafter. There is a refundable \$2,000.00 deposit for the Gotham Ballroom and \$500.00 refundable deposit for all other meeting rooms. Deposit for keys will be refunded when keys are returned. The hotel requires ten (10) days notice or a late order fee is applied.

PARKING

Hotel Valet Parking is \$70.00 plus taxes per 24 hours. Valet parking can be charged to the Master Account or individuals to pay on own. Self-parking is \$42.00 plus taxes for up to 24 hours. There are no in and out privileges for parking.

ROOM DELIVERIES

Room deliveries are \$6.00 per room, per item.

SECURITY

We can arrange dedicated Security Services for your function at \$130.00 per Officer, per Hour for a minimum of four (4) hours.

VENDORS

Vendors must schedule their load-in and load-out times with the Conference Service Manager. All vendors must use the loading dock area and cannot leave vehicles parked on the loading dock. Vendors are responsible for removing all of their items promptly at the conclusion of the event. The hotel is not responsible for items left behind. All vendors must provide a Certificate of Liability Insurance form with all required signatures.



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