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<table>
<thead>
<tr>
<th>BREAKFAST</th>
<th>CONTINENTAL BREAKFAST</th>
<th>59 PER PERSON</th>
<th>BREAKFAST BUFFET</th>
<th>72 PER PERSON</th>
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<tbody>
<tr>
<td></td>
<td>Freshly Squeezed Orange Juice</td>
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<td>Chilled Grapefruit Juice</td>
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<td>Variety of Individual Yogurts</td>
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<td>Fresh-Cut Fruits and Berries</td>
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<td>Homemade Granola</td>
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<td>Oats, Raisins and Dried Cranberries</td>
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<td>Oats, Raisins and Dried Cranberries</td>
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<td></td>
<td>Assorted Fresh Baked Muffins</td>
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<td></td>
<td>Croissants and Local A&amp;S Mini Bagels</td>
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<td>Croissants and Local A&amp;S Mini Bagels</td>
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<td>Butter, Nutella®, Preserves, Honey and a Variety of Cream Cheeses</td>
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<td>Butter, Nutella®, Preserves, Honey and a Variety of Cream Cheeses</td>
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<td>Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas</td>
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<td></td>
<td>Cage-Free Scrambled Eggs with Chives</td>
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<td>Cage-Free Egg Whites Scrambled, Sautéed Spinach</td>
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<td></td>
<td>Breakfast Potatoes, Peppers and Onions</td>
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<td></td>
<td>Roasted Herbed Fingerlings, Caramelized Sweet Onions</td>
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<td>Roasted Herbed Fingerlings, Caramelized Sweet Onions</td>
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<tr>
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<td>Sweet Potato and Yukon Hash, Caramelized Onions</td>
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<td>Sweet Potato and Yukon Hash, Caramelized Onions</td>
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<td></td>
<td><strong>Crispy Bacon Strips</strong></td>
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<td><strong>Crispy Bacon Strips</strong></td>
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<td><strong>Breakfast Meats</strong> Select one</td>
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<td><strong>Breakfast Meats</strong> Select one</td>
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<td>Chicken Apple Sausage</td>
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<td>Chicken Apple Sausage</td>
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<td>Pork Sausage</td>
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<td>Pork Sausage</td>
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<tr>
<td></td>
<td>Canadian Bacon</td>
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<td>Canadian Bacon</td>
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</tr>
</tbody>
</table>
**PLATED BREAKFAST**
Price per Person

**ALL BREAKFAST ENTRÉES INCLUDE:**
- Breakfast Bread, Croissants and Assorted Fresh Baked Muffins
- Butter, Preserves and Honey
- Freshly Squeezed Orange Juice
- Chilled Grapefruit Juice
- Orange, Cranberry and Grapefruit
- Potato Hash
- Sweet Peppers and Onions
- Selection of: Bacon, Ham or Chicken Apple Sausage
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**APPETIZERS**
Select one
- Fresh-Cut Fruit Salad with Honey Yogurt Sauce
- Granola Yogurt Honey Parfait with Berries
- Macerated Berry Cocktail with Citrus
- Mascarpone Crème

**ENTRÉES**
- Fresh Scrambled Eggs with Roasted Tomato and Chives  62
- Brioche French Toast with Grand Marnier, Whipped Butter and Maple Syrup  62
- Mediterranean Scramble with Pancetta, Onion, Spinach, Toasted Feta in Scrambled Eggs  67
- Vegetarian Egg White Frittata with Spinach, Roasted Onions, Goat Cheese and Tomato Relish  67

**BREAKFAST ACTION STATIONS**
Price per Person

**OMELETS MADE TO ORDER**
Chef Required - 250 each for 3 hours
(One Chef per 50 Guests)
- Mushrooms, Ham, Cheddar Cheese, Sweet Peppers, Onions, Sausage and Smoked Salmon  15

**YOGURT PARFAITS MADE TO ORDER**
Greek and Low-Fat Yogurts  15
- Dried Fruits, Agave Nectar, Honey, Fresh Berries, Dried Fruit and Homemade Granola

**Good Morning “Banana Split” Parfaits  15**
Chef Required - 250 each for 3 hours
(One Chef per 50 Guests)
- Plain Greek Yogurt, Vanilla Yogurt, Strawberry Yogurt, House-Made Granola
- Pineapple, Blueberries, Strawberries, Shredded Coconut, Shaved Almonds
- Dried Cranberries, Dried Blueberries, Dried Cherries, Raisins, Chocolate Chips

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**BREAKFAST ENHANCEMENTS**

Price per Person

The following selections may be added to create an original and personalized breakfast buffet or brunch.

|覚醒刻度 | 類型 | 描述 | 价格
|---|---|---|---
| **BISCUIT EGG SANDWICH** | 9 | Sausage, Egg and Cheddar Buttermilk Biscuit OR Cheddar, Egg and Spring Onion Buttermilk Biscuit | |
| **TURKEY SAUSAGE OR APPLEWOOD-SMOKED BACON** | 9 | Eggs and Cheddar Cheese English Muffin | |
| **BREAKFAST BURRITO** | 10 | Ham, Egg and Cheddar or Western Veggie Wrap Served with Roasted Salsa on a Whole Wheat Tortilla | |
| **MAPLE GLAZED SOUTHERN SAUSAGE STUFFED BREAKFAST BISCUIT** | 9 | 100% Pure Maple Syrup, Cinnamon, and Raw Sugar Glazed Southern-Style Sausage | |
| **INDIVIDUAL POTATO LEEK QUICHE WITH APPLEWOOD-SMOKED BACON** | 10 | | |
| **HOT OATMEAL SERVED WITH RAISINS AND BROWN SUGAR** | 9 | | |
| **BUTTERMILK BLUEBERRY BREAKFAST TART** | 11 | Maple Syrup | |
| **APPLE CRANBERRY BREAKFAST TART** | 11 | Maple Syrup | |
| **SMOKED SALMON** | 15 | Capers, Onions, Parsley, Tomato and Cream Cheese | |
| **HARD-BOILED EGGS** | 41 PER DOZEN | | |
# BREAKS

**ALL-DAY COFFEE BREAK PACKAGE**  
90 PER PERSON

**MORNING COFFEE SERVICE**  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

- Mini Bagels
- Assorted Freshly Baked Muffins, Danish and Pastries
- Butter, Cream Cheese, Preserves
- Low-Carb Protein Bars
- Hard-Boiled Eggs

**MID-MORNING COFFEE SERVICE**  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

- Pure® Organic Fruit and Nut Bars

**AFTERNOON COFFEE SERVICE**  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

- Variety of Diet and Regular Soft Drinks, Iced Teas, Mineral Waters
- Whole Fruit
- Assorted Homemade Cookies and Brownies
**Breaks Menu**

**Good Morning Break** 34
- Mini Bagels and Assorted Freshly Baked Muffins
- Cream Cheese, Butter and Preserves
- Variety of Seasonal Whole Fruits
- Orange Juice
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**Brooklyn Stadium Break** 35
- Mini Black and White Cookies
- Gourmet Flavored Popcorn, Cracker Jacks, NY Jumbo Pretzel Served with Mustard
- Traditional Cinnamon Churros with Chocolate Dipping Sauce, Whole Apples
- Variety of Diet and Regular Soft Drinks
- Assorted Olde Brooklyn Flavored Sodas, Iced Tea and Bottled Water,
  Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**Super Chocoholic Break** 35
- Chocolate Chip Cookies and Fudge Brownies
- Chocolate Espresso Beans and Chocolate-Covered Pretzels
- Assorted Soft Drinks, Chocolate Milk, Mochaccino and Hot Chocolate
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**Health and Energy Break** 38
- Low-Carb Protein Bars, Power Bars
- Mini Babybel® Cheese
- Variety of Seasonal Whole Fruits
- Build Your Own Trail Mix Bar (Yogurt Raisins, Dried Fruit, Cashews, Almonds, Pumpkin Seeds, Sunflower Seeds, Toasted Coconut Flakes, Peanuts and Granola)
- Yogurt-Covered Pretzels
- Red Bull, Gatorade, Vitamin Water
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**Bensonhurst Break** 38
- Mini Cannoli and Tiramisu
- Chocolate Cream Puffs
- Biscotti (Chocolate-Dipped, Almond and Fruit)
- Chocolate Espresso Beans
- Warm Salted Almonds
- Assorted Olde Brooklyn Sodas and Starbucks Frappuccino®
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**Salty Sweet Break** 38
- Beef Jerky, House-Made BBQ / Sea Salt and Vinegar Potato Chips
- Salted Cashews and Almonds, Peanut M&M’S®, Rice Krispies Treats® and Mini Candies
- Assorted Soft Drinks and Bottled Water
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**The Sweet Tooth** 38
- Brownie Bites, Assorted Macarons
- Mini Chocolate Hazelnut Beignets, Assorted Mini Dessert Cups
- Assorted Soft Drinks and Bottled Water
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**Rooftop Honey Break** 38
- Honey Roasted Cashews
- Petite Honey Cakes, Parmesan Crisps with Blueberry Honey
- Bottled Water, Ginger Honey Apple Juice
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**Zen Break** 35
- Blackberry Yogurt Shooters
- Lavender Granola with Dried Blueberries
- Milk and Dark Chocolate-Covered Almonds
- Cucumber Mint Water, Iced Lavender and Hibiscus Tea
## BREAKS ENHANCEMENTS

### À LA CARTE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Individual Fruit Yogurts</td>
<td>$7.50</td>
</tr>
<tr>
<td>Bottled Fruit and Yogurt Smoothies</td>
<td>$8.00</td>
</tr>
<tr>
<td>Granola Bars and Protein Bars</td>
<td>$5.00</td>
</tr>
<tr>
<td>Assorted Cold Cereals</td>
<td>$7.00</td>
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<tr>
<td>Freshly Baked Coffee Cake</td>
<td>$84.00</td>
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<tr>
<td>Assorted Scones</td>
<td>$115.00</td>
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<tr>
<td>Assorted Fruit Danish</td>
<td>$89.00</td>
</tr>
<tr>
<td>Assorted Fresh Baked Muffins</td>
<td>$89.00</td>
</tr>
<tr>
<td>Assorted Freshly Baked Locally Sourced A&amp;S Bagels</td>
<td>$89.00</td>
</tr>
<tr>
<td>Build Your Own Trail Mix Bar</td>
<td>$9.00</td>
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<tr>
<td>Yogurt Raisins, Dried Fruit, Cashews, Almonds, Pumpkin Seeds, Sunflower Seeds, Toasted Coconut Flakes, Peanuts and Granola</td>
<td>$9.00</td>
</tr>
<tr>
<td>Individual Artisanal Nuts</td>
<td>$8.00</td>
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<tr>
<td>Fresh-Cut Fruits and Berries</td>
<td>$12.00</td>
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### COFFEE SERVICE

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas</td>
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### BEVERAGE SERVICE

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<tr>
<td>Variety of Diet and Regular Soft Drinks</td>
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<td>Iced Tea, Mineral Waters, Assorted Juices</td>
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<td>Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas</td>
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### BREAKS

- Individual Fruit Yogurts: $7.50 per person
- Bottled Fruit and Yogurt Smoothies: $8.00 per person
- Granola Bars and Protein Bars: $5.00 per person
- Assorted Cold Cereals: $7.00 per person
- Freshly Baked Coffee Cake: $84.00 per dozen
- Assorted Scones: $115.00 per dozen
- Assorted Fruit Danish: $89.00 per dozen
- Assorted Fresh Baked Muffins: $89.00 per dozen
- Assorted Freshly Baked Locally Sourced A&S Bagels: $89.00 per dozen
- Build Your Own Trail Mix Bar: $9.00 per person
- Yogurt Raisins, Dried Fruit, Cashews, Almonds, Pumpkin Seeds, Sunflower Seeds, Toasted Coconut Flakes, Peanuts and Granola
- Individual Artisanal Nuts: $8.00 per person
- Fresh-Cut Fruits and Berries: $12.00 per person
- Freshly Brewed Coffee: $119.00 per gallon
- Freshly Brewed Decaffeinated Coffee: $119.00 per gallon
- Variety of Seasonal Whole Fruit: $48.00 per dozen
- Assorted Hand-Dipped Chocolate-Covered Pretzels: $9.00 per person
- Black and White Cookies: $55.00 per dozen
- Assorted Homemade Cookies: $78.00 per dozen
- Chocolate Chunk, Oatmeal Raisin, Double Chocolate, Sugar and Peanut Butter
- Brownies and Blondies: $78.00 per dozen
- Assorted Cupcakes: $80.00 per dozen
- Häagen-Dazs® Ice Cream Bars: $7.00 each
- Individual Bags of Pretzels and Potato Chips: $4.00 each
- Biscotti (Almond and Fruit): $55.00 per dozen
- Individual Bags of M&M's® Candies and Assorted Candy Bars: $5.00 each
- Rice Krispies® Treats: $5.00 each
- Assorted French Macarons: $78.00 per dozen

### COFFEE SERVICE

- 22 per person
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

### BEVERAGE SERVICE

- 29 per person
- Variety of Diet and Regular Soft Drinks
- Iced Tea, Mineral Waters, Assorted Juices
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

### ASSORTED TEAS

- 119 per gallon
- Hot Chocolate and Freshly Whipped Cream: $110.00 per gallon
- Lemonade: $72.00 per gallon
- Fresh Brewed Iced Tea: $72.00 per gallon
- Chilled Fruit Juices to include: Orange, Apple and Grapefruit: $72.00 per gallon
- Assorted Soft Drinks and Iced Tea: 8 each
**PLATED LUNCH**  
Price per Person

**ALL LUNCHES INCLUDE:**
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**SALADS**  
Select one

**Butter Bibb Lettuce**
Watercress, Green Peas, Shaved Hearts of Palm, Toasted Sunflower Seeds, Citrus Crème Fraîche Dressing

**Mixed Field Greens Salad**
Blistered Tomatoes, Radish, Fresh Herbs, Toasted Pine Nuts, Champagne Vinaigrette

**Steakhouse Salad**
Crisp Iceberg Lettuce with Watercress, Radicchio, Charred Red and Yellow Cherry Tomatoes, Radish, Cucumber and Crumbled Blue Cheese, Roasted Shallot Vinaigrette

**Caesar Salad**
Crisp Romaine Lettuce, Parmesan Cheese, Croutons, Classic Caesar Dressing

**ENTRÉES**  
Select one

**POULTRY**
95

**Herb Roasted Chicken Breast**
Wild Mushroom Risotto, Mascarpone, Haricots Verts, Tomato Marmalade, Mushroom Chicken Jus

**Tomato and Basil Roasted Chicken Breast**
Boursin Mashed Potato, Sautéed Kale, Blistered Cherry Tomatoes, Chicken Jus

**Citrus Marinated Chicken Breast**
Roasted Fingerling Potatoes, Broccolini, Lemon Caper and Tomato Relish, Thyme Chicken Jus

**BEEF**
105

**Tomato Braised Beef Short Rib**
Herb Polenta, Sautéed Pancetta and Escarole, Roasted Mirepoix Vegetables, Chianti Sauce

**Roasted Beef Filet**
Sour Cream Mashed Potato, Asparagus, Caramelized Shallots and Blistered Tomato Jam, Red Wine Sauce

**FISH**
98

**Salmon Niçoise**
Yellow and Red Tomato Salsa, Caper Berries, Kalamata Olives, Fresh Lemon, Served with Israeli Couscous

**Pan Roasted Red Snapper**
Citrus Farro, Roasted Asparagus and Crisp Oyster Mushrooms, Champagne Beurre Blanc

**Herb Roasted Cod**
Butter Braised Potato, Sautéed Spinach, Fried Caper and Tomato Relish, Lemon Beurre Blanc

**VEGETARIAN**
90

**Roasted Cauliflower Steak**
Wild Mushroom Quinoa, Sautéed Spinach, Tomato Caper Relish

**PASTA**
90

**Mushroom Dusted Chicken Breast, Campanelle Pasta**
Roasted Tuscan Vegetables, Fresh Tomato and Basil Sauce

**Penne Pasta with Oven Roasted Chicken**
Forest Mushroom
Arugula and Roasted Red Pepper Tarragon Sauce

**LUNCH DESSERTS**  
Select one

**Raspberry Mousse and Mascarpone Cake with Raspberry Coulis (Gluten-Friendly)**

**Junior’s Cheesecake with Strawberry Compote**

**Tuscan Tiramisu with Chocolate Sauce**

**Lemon Meringue Tartlet with Fresh Raspberries**

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### LUNCH BUFFET

**Price per Person**

**BAY RIDGE  95**

**Appetizers**
- Grape Tomatoes and Mozzarella with Arugula
- Farfalle Pasta, Caramelized Shallots, Roasted Tomatoes, Capers and Asiago Cheese, Lemon Basil Vinaigrette
- Chopped Romaine, Olives, Tomato, Cucumber, Red Onion and Goat Cheese, Red Wine Vinaigrette

**Entrées**
- Herb Roasted Chicken Breast, Sautéed Gigante Beans and Artichokes and Tomatoes
- Cavatelli Pasta, Roasted Eggplant, Rapini, Slow-Cooked Fresh Tomato, Olive Oil, Basil
- Tomato Braised Short Rib with Gremolata
- Braised Escarole
- Creamy Herb Polenta

**Desserts**
- Homemade Cannoli
- Tuscan Tiramisu
- Almond Anise Cookies
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**THE BRIDGE BUFFET  94**

**Appetizers**
- Chophouse Salad: Iceberg and Romaine Lettuce, Tomato, Scallion, Cucumber, Bacon, Crumbled Blue Cheese, Buttermilk Ranch Dressing
- Green Apple and Roasted Beet Salad with Frisée, Chives and Goat Cheese

**Soup**
- Chicken and Vegetable Soup with Basil

**Entrées**
- Herb Chicken Breast with Pearl Onions and Mushrooms, Thyme Jus
- Baked Salmon, Sautéed Leeks, White Wine Cream
- Rosemary Roasted Baby Carrots
- Mashed Yukon Gold Potatoes

**Desserts**
- New York–Style Cheesecake
- Assorted Mini Cupcakes
### LUNCH BUFFET

**Price per Person**

**SUNSET PARK  94**

**Appetizers**
- Wok Seared Green Bean Salad, Garlic, Soy and Black Sesame Seeds
- Spicy Sesame Noodle Salad with Peanut and Cucumbers
- Baby Tatsoi, Mizuna, Spinach and Frisée with Mandarin Oranges, Toasted Sesame Seeds and Pickled Red Onion, Sesame Soy Vinaigrette

**Soup**
- Vegetable Hot and Sour Soup

**Entrées**
- Sweet Chili Glazed Chicken, Wok Fried Peppers and Onions
- Ginger Soy Glazed Salmon, Shiitake Mushrooms and Scallions
- Ginger and Garlic Stir Fry Asian Vegetables
- Sesame Jasmine Rice

**Desserts**
- Coconut Cake
- Haupia, Passion Fruit Purée and Berries
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

**WILLIAMSBURG BUFFET  90**

**Vegan**

**Appetizers**
- Orzo Salad with Marinated Artichokes, Tomatoes, Kalamata Olives, Olive Oil, Lemon and Parsley
- Freekeh Salad, Cucumber, Tomatoes, Harissa, Olive Oil and Lemon
- Crisp Lettuce Salad, Tomatoes, Cucumbers, Olives, Red Onions, Croutons, Red Wine Vinaigrette and Champagne Vinaigrette

**Soup**
- Mushroom Barley Soup

**Entrées**
- Curry Roasted Cauliflower, Capers, Raisins and Parsley
- Garlic Roasted Eggplant and Tomatoes, Kalamata Olives and Vegetable Stock Glaze
- Spiced Butternut Squash Ragout, Pearl Onions and Shiitake Mushrooms
- Steamed Basmati Rice

**Desserts**
- Coconut Custard Fruit Tarts
- Assorted Cookies
### BROOKLYN DELI LUNCH 94

**150 Guest Maximum**

<table>
<thead>
<tr>
<th><strong>Appetizers</strong></th>
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<tbody>
<tr>
<td>Market Fresh Soup of the Day</td>
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<tr>
<td>Farfalle, Caramelized Shallots, Roasted Tomatoes, Capers and Asiago Cheese, Lemon Basil Vinaigrette</td>
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<tr>
<td>Deli-Style Potato Salad and Tuna Salad</td>
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<tr>
<td>Mixed Greens, Micro Herbs, Radishes, Citrus Vinaigrette and Buttermilk Ranch Dressing</td>
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</tbody>
</table>

**Select Your Deli Meats**

*Select three*

- Shaved Honey Roasted Turkey
- Roast Beef
- Low-Sodium Ham
- New York Pastrami
- Low-Sodium Chicken Breast
- Mortadella
- Corned Beef
- Pepperoni
- Salami

**Select Your Deli Breads**

*Select three*

- Kaiser Rolls, Whole Wheat Rolls, Multigrain Rolls, Locally Sourced from Aladdin Bakers
- Sliced Country Sourdough Bread, Sliced Rye Bread, Flat Bread, Sesame Hero
- Gluten-Free Bread Option Available on Request

**Homemade Sea Salt and BBQ Flavored Potato Chips**

**Condiments**

- Sweet and Tangy Pickles, Kosher Dill Pickles and Giardiniera Pickled Vegetables
- Sliced Red Onion and Tomato
- Stout Whole Grain Mustard, Dijon Mustard, Mayonnaise, Horseradish Cream, Tomato Olive Tapenade

**Select Your Deli Cheese**

*Select three*

- American, Swiss, Cheddar, Provolone, Pepper Jack

**Desserts**

- Assorted Mini Cup Cakes
- Black and White Cookies
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
### LUNCH

**DUMBO PROTEIN SALADS  90**

- Iceberg, Romaine and Mixed Greens
  - Chickpeas, Green Peas, Black Beans, Carrots, Olives, Sunflower Seeds, Pear Tomatoes, Cucumbers, Red Onions, Eggs, Bacon, Blue Cheese Crumbles, Croutons, Buttermilk Ranch Dressing, Balsamic Vinaigrette

**Select Your Proteins**

- Select two
- Oven Roasted Sliced Breast of Chicken
- Flaked Herb Roasted Salmon
- Grilled Sliced Flat Iron Steak
- Citrus Marinated Roast Shrimp
- Garlic and Thyme Marinated Seared Tofu

- Fingerling Potato Salad, with Grain Mustard, Sour Cream and Scallions

**Lunch Rolls**

**Desserts**

- Mini Yogurt Fruit Tarts
- Coconut Rice Pudding with Raspberries
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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**THE BRIDGE “ON THE GO” BOX LUNCH  74**

- One Sandwich, Wrap or Entrée Salad, One Side, New York State Apple, Terra or Potato Chips and One Dessert and a Beverage
- (A Maximum of 3 Entrée Selections per Event)

**Entrée Sandwich/ Wrap**

- Rolls Locally Sourced from Aladdin Bakery
- Light Tuna Fish Salad with Sun Dried Tomato, Black Olives and Sour Cream on a Multigrain Roll
- Harissa Grilled Vegetable Wrap, Baby Arugula, Hummus, Toasted Feta and Artichoke Spread
- Smoked Paprika Chicken Breast, Manchego Cheese, Piquillo Peppers, Baby Spinach, Garlic Aioli on Ciabatta Bread
- Roast Beef, Baby Arugula, Shaved Asiago, Oven Roasted Tomato, Mushroom Truffle Aioli on Ciabatta Bread

**Entrée Salads**

- Select one
- Chinese Chicken Salad: Asian Greens and Noodles
- Chicken Caesar Salad: Grilled Chicken with Parmesan Cheese and Croutons

**Sides**

- Select one
  - Couscous Salad
  - Quinoa Salad
  - Pasta Salad
  - Potato Salad

**Desserts**

- Select one
  - Chocolate Chunk Brownie, Blondie, Chocolate Chip Cookie, Oatmeal Cookie
  - Large New York Peppermint Patty
COLD HORS D’OEUVRES
4 Pieces per Person Butler-Passed 36
6 Pieces per Person Butler-Passed 45
8 Pieces per Person Butler-Passed 48

Ciliegine and Sundried Tomato
Fresh Ciliegine Mozzarella, Sundried Tomato Relish and Basil Pesto Drizzle on Focaccia

Brie and Dates with Fig
Soft Ripened Brie with Date and Yellow Pimento on Rye Bread

Roasted Red Pepper with Goat Cheese
Red and Yellow Pepper Napoleon with Chives

Smoked Duck and Cranberry
Cured Duck Breast with a Cranberry, Blackberry and Honey Mousse with Mandarin Orange and Pistachio Rye
Salmon Mousse Rosette

Smoked Salmon Mousse with Dill

Prosciutto Bowtie
Prosciutto, Sundried Tomato-Basil Mousse and Kalamata Olive, Creamy Polenta

Beef Filet with Boursin
Seared Peppered Beef Filet with Boursin and Chives on Polenta

Cumin Rubbed Beef Filet
Seared Cumin Rubbed Beef Filet with Fromage Blanc on Focaccia

Poached Shrimp with Pesto Cream
Shrimp with Basil Pesto Mousse on Multi-Grain Baguette

Shrimp Cocktail
Wild Caught Mexican Bay Shrimp with Chili Sauce and Tabasco, Wrapped in a Tomato Tortilla

Smoked Chicken with Papaya
Smoked Chicken with Papaya Relish and Fromage Blanc on Multigrain Baguette

HOT HORS D’OEUVRES
4 Pieces per Person Butler-Passed 36
6 Pieces per Person Butler-Passed 45
8 Pieces per Person Butler-Passed 48

Mini Cheeseburgers
Coney Island Frank
Short Rib and Stilton Crescent
Mini New York–Style Cheesesteak
Beef Barbacoa Taquito
Meatball Parmesan on Mini Artisan Roll
Mini Philadelphia-Style Cheesesteak Hoagie
Truffle Mac and Cheese
Mushroom Gouda Tart
Quinoa Kale Bites
Roasted Root Vegetable Kabob
Indian Samosa with Spiced Potato and Peas
Mushroom Arancini
Spinach and Artichoke Crisp
Pear, Almond and Brie in Phyllo Roll
Classic Mini Crab Cakes
Lobster and Corn Spring Roll
Salmon and Asparagus Tip en Croute
Maui Shrimp Spring Roll with Cilantro
Chicken Parmesan Puff
Chicken Marsala Pot Pie
Chicken Tikka Masala
Tequila Marinated Chicken Burrito with Roasted Vegetables
Peking Roasted Duck Spring Roll
**RECEPTION**

**DISPLAYS**
Available only in addition to your hors d’oeuvres selection
1 hour – 2 stations minimum
2 hours – 4 stations minimum
2+ hours – 6 stations minimum

**MARKET-STYLE CRUDITÉ 12 PER PERSON**
Carrots, Peppers, Cucumber, Asparagus, Squash
Garlic Parmesan Cream, Mint Dill Yogurt, Lemon Paprika Hummus

**BRUSCHETTA 14 PER PERSON**
Traditional Diced Roma Tomatoes
Anchovy Relish: Green Olives, Red Onion, Anchovy and Red Pepper
Olive Tapenade: Kalamata Olives, Artichoke Hearts, Red Pepper and Herb
Roasted Forest Mushroom with Chives and Toasted Ficelle

**MEZZE 14 PER PERSON**
Hummus, Baba Ganoush
Spinach, Artichoke and Feta Spread
Tabbouleh Salad, Turkish Tomato and Cucumber Salad
Toasted Pita

**ARTISANAL CHEESE 16 PER PERSON**
American and European Artisanal Cheeses
Fruit Compote
Crackers, Flat Breads, Breadsticks and Sliced French Bread

**ANTIPASTO 16 PER PERSON**
Salami, Prosciutto, Soppressata
Tuscan Olives and Artichokes with Fresh Herbs, Auricchio Provolone
Eggplant, Zucchini, Squash, Sweet Peppers
Breadsticks and French Bread

**BROOKLYN ROOFTOP GARDEN 17 PER PERSON**
Mixed Baby Greens, Romaine, Freekeh Salad
Tomatoes, Cucumbers, Roasted Beets, Red Onions, Chickpeas, Candied Walnuts
Goat Cheese, Shaved Parmesan, Stilton Bleu Cheese
Champagne Vinaigrette, Red Wine Vinaigrette, Citrus Vinaigrette

**JUMBO SHRIMP ON ICE 625 FOR 100 PIECES**
Lemons, Cocktail and Marie Rose Sauce

**CRACKED CRAB CLAWS ON ICE 625 FOR 100 PIECES**
Remoulade and Lemon

**CHILLED OYSTERS ON THE HALF-SHELL 525 FOR 100 PIECES**
Lemon, Mignonette and Cocktail Sauce

**CHILLED CLAMS AND MARINATED MUSSELS ON THE HALF-SHELL 475 FOR 100 PIECES**
Lemon, Mignonette and Cocktail Sauce

**SHEEPSHEAD BAY SEAFOOD DISPLAY 28 PER PERSON**
(Minimum of 50 people)
Jumbo Shrimp, Cracked Crab Claws, Oysters and Marinated Mussels
Lemon, Mignonette and Cocktail Sauce

**SUSHI DISPLAY 600 FOR 100 PIECES**
Chef’s Selection of Maki Rolls
California, Tuna, Salmon, Spicy Tuna and Vegetarian
Pickled Ginger, Wasabi, and Soy Sauce
**DISPLAYS**
Available only in addition to your hors d’oeuvres selection
1 hour – 2 stations minimum
2 hours – 4 stations minimum
2+ hours – 6 stations minimum

**DELUXE SUSHI DISPLAY**  800 FOR 100 PIECES
Selection of the Following:
Lobster and Shrimp California Rolls, Shrimp Tempura Roll
Torched Salmon Roll, Black Pepper Spicy Tuna Roll, California Dream Roll
Shrimp, Yellowtail, Tuna and Salmon Nigiri

**THE OYSTER LADIES**
Seasonal Availability  
(Minimum 100 People)
Ladies of Oyster XO Mingling with your Guests
Opening Fresh Beausoleil Oysters with Condiments

**DRY SNACK STATION**  50 PER BOWL
Crunchy Pretzels, Crisp Chips, and Dry Roasted Peanuts

**BUSHWICK**  20 PER PERSON
Pernil-Style Slow-Roasted Pork Shoulder
Arroz Con Pollo, Crisp Plantains, Garlic Sauce, Cuban Salad

**SUNSET PARK**  20 PER PERSON
Vegetable Lo Mein, Chicken Lemon Grass Dumplings, Vegetable Shui Mai
Soy Sauce, Sweet Chili Sauce and Sriracha Hot Chili Sauce

**BOROUGH PARK**  20 PER PERSON
Sweet and Sour Chicken, Wok Fried Broccoli and Mushrooms
Steamed Jasmine Rice, Crisp Egg Rolls
Soy Sauce, Sweet Chili Sauce and Sriracha Hot Chili Sauce

**BORDEAUX BRAISED SHORT RIBS**  22 PER PERSON
Yukon Gold Potato Purée, Sautéed Mushrooms

**CROWN HEIGHTS**  20 PER PERSON
Jamaican Spiced Jerk Chicken, Pigeon Peas and Rice,
Sweet Plantains with Mango Salsa

**BENSONHURST**  22 PER PERSON
Roasted Cod with Tomatoes, Olives and Peppers
Penne alla Vodka, Broccolini, Roasted Garlic and Red Chili

**BUILD YOUR OWN TACOS**  20 PER PERSON
Spicy Shredded Chicken, Seasoned Ground Beef
Shredded Cheese, Tomato, Shredded Lettuce, Taco Sauce

**BROOKLYN PIZZA PARLOR**  19 PER PERSON
Margarita and Pepperoni Pizzas, Tomato Eggplant and Chevre Flatbread
Garlic Knots, Caesar Salad

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### RECEPTION ACTION STATIONS

**SAGE ROASTED TURKEY BREAST**  
18 PER PERSON  
Shaved Brussels Sprouts with Wild Mushrooms, Cranberry Relish

**MUSTARD CRUSTED ROASTED PORK LOIN**  
20 PER PERSON  
Potato and Apple Hash, Pork Jus

**WHOLE ROASTED STRIPLOIN**  
23 PER PERSON  
Parmesan Creamed Spinach, Steak Sauce Demi

**WILD MUSHROOM DUSTED BEEF TENDERLOIN**  
24 PER PERSON  
Cauliflower and Potato Purée, Port Wine Reduction

**RACK OF LAMB**  
25 PER PERSON  
Rosemary Roasted Fingerling Potatoes, Garlic and Tomato Marmalade

**HERB ROASTED LEG OF LAMB**  
20 PER PERSON  
Slow-Roasted Ratatouille, White Bean and Roasted Garlic Purée

**FINES HERBES CRUSTED SALMON FILLET**  
24 PER PERSON  
Apple Fennel Slaw, Baby Watercress

### PASTA STATIONS

**PASTA STATIONS**  
22 PER PERSON  
Attendant Fee: 250  
1 Attendant Required per Station

*Prepared to Order, Please Select Two*

**PENNE ALLA VODKA SAUCE**

**MEZZE RIGATONI BOLOGNESE**

**GEMELLI PASTA**  
Sautéed with Eggplant, and Escarole in a Ragout of Tomato, Capers, Onions, Olive Oil, Basil, Oregano and Lemon

**ORECCHIETTE**  
Capers, Blistered Tomatoes, Cannellini Beans, Red Pepper Flakes, Artichoke Hearts Spinach in Garlic and Oil

**GRILLED VEGETABLE RAVIOLI**  
Roasted Squash with Cherry Tomato Ragout

**GEMELLI PASTA**  
Hot Italian Sausage, Broccoli Rabe, Roasted Garlic and Blistered Cherry Tomato Sauce
Food service is 1.5 hours.
For groups less than 25 guests, an additional labor fee of $250 would apply.
All food and beverage and audiovisual charges are subject to a 25% service charge and 8.875% sales tax. Tax and service charges are subject to change.

### RECEPTION

<table>
<thead>
<tr>
<th>Station</th>
<th>Per Person</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GOURMET MAC-N-CHEESE STATION</strong></td>
<td>22</td>
<td>1 Attendant Required per Station. Prepared to Order. Station includes traditional creamy mac and cheese, plus select one additional flavor.</td>
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<tr>
<td><strong>Attendant Fee:</strong></td>
<td>250</td>
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<tr>
<td><strong>Asiago, Truffle and Chive</strong></td>
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<tr>
<td><strong>Asparagus, Oyster Mushrooms and Gruyere</strong></td>
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<tr>
<td><strong>Pecanwood Smoked Bacon, Boursin and Leek Fondue</strong></td>
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<tr>
<td><strong>Triple Crème Brie and Lobster</strong></td>
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<tr>
<td><strong>Sharp Cheddar and BBQ Pulled Chicken</strong></td>
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<tr>
<td><strong>Smoked Paprika Shrimp, Crisp Jamón and Green Onion</strong></td>
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<tr>
<td><strong>SLIDERS AND DOGS STATION</strong></td>
<td>20</td>
<td>Attendant Required. Please select two.</td>
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<tr>
<td><strong>Coney Island Dog with Sauerkraut and Spicy Mustard</strong></td>
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<tr>
<td><strong>Chicago Dog with Pickles, Onions, Tomato, Peppers, Sesame Seed Bun</strong></td>
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<tr>
<td><strong>New York Dog with Sauerkraut, Stewed Onions, Mustard and Ketchup</strong></td>
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<tr>
<td><strong>Corned Beef, Sauerkraut, Swiss and Russian Dressing on Rye</strong></td>
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<tr>
<td><strong>BBQ Pulled Chicken on Mini Brioche Roll</strong></td>
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<tr>
<td><strong>Korean BBQ Beef with Kimchi and Pickled Vegetables in a Bao Bun</strong></td>
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<tr>
<td><strong>Meatball Parmesan on Mini Brioche Roll</strong></td>
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<tr>
<td><strong>BBQ Pulled Pork Served with Cole Slaw on Mini Brioche Roll</strong></td>
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<tr>
<td><strong>Butter Poached Lobster Roll</strong></td>
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<tr>
<td><strong>Crab Cake with Caper Aioli on Mini Brioche Roll</strong></td>
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</tbody>
</table>

### DESSERT STATIONS

<table>
<thead>
<tr>
<th>Station</th>
<th>Per Person</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PETIT FOURS DISPLAY</strong></td>
<td>19</td>
<td>Chef's selection of mini pastries, tarts, cookies and cake bites.</td>
</tr>
<tr>
<td><strong>BLACK TIE PETIT FOURS DISPLAY</strong></td>
<td>22</td>
<td>Assortment of dark, milk, white chocolate, caramel and gianduja confections, tarts, eclairs, truffles and ganache.</td>
</tr>
<tr>
<td><strong>MELT GOURMET ICE CREAM SANDWICH STATION</strong></td>
<td>18</td>
<td></td>
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</tbody>
</table>
**PLATED DINNER MENUS**

All Entrées Include Artisanal Dinner Rolls and Sweet Butter, Coffee and Tea Service

**SALADS**
Select one

10 Herb Market Salad
Blistered Tomatoes, Radishes, Toasted Pine Nuts, Champagne Vinaigrette

Classic Steak House Iceberg Wedge Salad
Green Onions, Tomatoes, Blue Cheese, Bacon Buttermilk Dressing

Baby Kale and Endive Salad
Almonds, Parmesan Cheese and Lemon Caper Vinaigrette

**ENTRÉES**

**POULTRY** 110 PER PERSON

Roasted Breast of Chicken
Shaved Brussels Sprouts, Pepered Bacon, Parsnip Purée, Lemon Thyme Chicken Jus

Roasted Breast of Chicken
Yukon Gold Potato Purée, Haricots Verts, Oyster Mushrooms and White Wine Jus

**FISH** 115 PER PERSON

Pan Seared Red Snapper
Lemon Faro, Spinach, Roasted Cherry Tomatoes, Golden Raisin and Caper Beurre Blanc

Roasted Cod
Wild Mushroom Quinoa, Sautéed Swiss Chard, Blistered Tomatoes, Beurre Blanc

Pan Seared Salmon
Basmnti Rice, Broccolini, Roasted Garlic, Pear Tomato and Kalamata Olive Salpicon

**BEEF**

Burgundy Braised Short Rib 115 PER PERSON
Mirepoix, Confit Tomato, Mashed Potato, Burgundy Reduction

Herb Roasted Beef Tenderloin 120 PER PERSON
Roasted Asparagus, Potato Gratin, Blistered Tomatoes, Bordeaux Sauce

**PLATED DINNER MENUS**

DUET 135/145* PER PERSON
Seared Petite Filet of Beef and Jumbo Prawns, (or Half Lobster Tail)*
Parsnip Purée, Haricots Verts, Charred Tomatoes, Bordelaise Sauce

VEGETARIAN 105 PER PERSON
Grilled Vegetable Ravioli
Roasted Squash, Charred Pear Tomato Ragout

Roasted Cauliflower Steak
Vegetable Quinoa, Sautéed Spinach, Tomato Chutney

DESSERT
Select one

Vanilla Bourbon Sponge Cake
Tahitian Vanilla Mousse, Fresh Berries, Bourbon Crème Anglaise

Trilogy Cake
A Combination of White and Dark Chocolate Mousse With a Thin Layer of Chocolate Crunch (Gluten-Friendly)

Exotic Fruit Mousse
Mango, Passion Fruit, Pineapple with Coconut Joconde, Chocolate Sauce

Caramelized Apple Tart
Chantilly Cream and Caramel Sauce

Tiramisu
Vanilla Zabaglione Crème Sauce

New York–Style Cheesecake
Strawberry Coulis
DINNER BUFFET

**COMFORT DINNER  125 PER PERSON**

**Starters**
Bloody Mary Shrimp: Salad Shrimp Tossed with Onion, Shaved Celery and Frisée Bloody Mary Vinaigrette

**Entrées**
Lobster Mac and Cheese
Yankee Pot Roast
Chicken Pot Pie
Slow-Roasted Root Vegetables
Mashed Potato Bar, Sour Cream, Cheddar Cheese, Chives and Bacon

**Dessert**
Apple Strudel
Chocolate Mousse Cream Puffs
Mini Chocolate Fudge Cupcakes

**TRADITIONAL DINNER  128 PER PERSON**

**Starters**
Mediterranean Salad: Romaine, Marinated Artichokes, Tomatoes, Cucumbers, Red Onions, Niçoise Olives, Preserved Lemon, Crumbled Goat Cheese, Red Wine Vinaigrette and Lemon Dressing
Chips and Dips, Pita Chips, Tortilla Chips and Crisp Baguettes, Hummus, Baba Ganoush, Caponata and Guacamole

**Entrées**
Burgundy Braised Beef Short Ribs, Wild Mushrooms and Pearl Onions
Roasted Breast of Chicken, Roasted Peppers, Onions and Thyme Jus
Pesto Roasted Squash and Tomatoes
Roasted Vegetable Farro
Yukon Gold Mashed Potatoes

**Dessert**
Apple Crepe Suzettes
New York–Style Cheesecake
Chocolate Mousse Crunch Bar with Raspberries

Food service is 1.5 hours.
For groups less than 25 guests, an additional labor fee of $250 would apply.
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The New York Marriott at the Brooklyn Bridge is the only licensed authority to sell and serve liquor for consumption on the premises. Patrons are not permitted to bring their own liquor into the hotel. Beverages served in hotel may not be consumed outside the building.

Bartender Fee for Hosted Bar  250 (1 BARTENDER PER 100 GUESTS)
Cashier Fee for Cash Bar  250 (1 CASHIER PER 200 GUESTS)
500 Bar Sales Minimum to Apply

**WELL**
Jim Beam Whiskey, Dewar’s Scotch, Smirnoff Vodka, Beefeater Gin, Canadian Club Whisky, Bacardi Superior Rum, Cruzan Aged Light Rum, Jose Cuervo Tradicional Silver Tequila, Korbel Brandy, Magnolia Grove Red and White Wines, Mumm Napa Brut Prestige Sparkling Wine, Coors Light, Sam Adams Boston Lager, Brooklyn Lager, Budweiser, Heineken, O’Doul’s Non-Alcoholic Beer, Assorted Pepsi and Schweppes Soda Products

**Host/Cash Bar**
| Drinks | 12  |
| Wine | 12  |
| Imported Beer | 12  |
| Domestic Beer | 11  |
| Mineral Water | 7   |
| Soft Drinks | 6   |

Open Bar per Person Pricing

| 1 Hour | 29  |
| 2 Hours | 39 |
| 3 Hours | 48 |
| 4 Hours | 57 |
| 5 Hours | 66 |

**PREMIUM**
Jack Daniel’s Whiskey, Dewar’s Scotch, Absolut Vodka, Tanqueray Gin, Captain Morgan Spiced Rum, Seagram’s VO, 1800 Silver Tequila, Makers Mark, Courvoisier VS Cognac, Johnny Walker Red, Luxury Red, Sparkling and White Wines Heineken, Amstel Light, Sam Adams Boston Lager, Brooklyn Lager, Budweiser, Coors Light, Corona, and O’Doul’s, Non-Alcoholic Beer Assorted Pepsi and Schweppes Soda Products

**Host/Cash Bar**
| Drinks | 14  |
| Wine | 14  |
| Imported Beer | 12  |
| Domestic Beer | 11  |
| Mineral Water | 7   |
| Soft Drinks | 6   |

Open Bar per Person Pricing

| 1 Hour | 32  |
| 2 Hours | 42 |
| 3 Hours | 51 |
| 4 Hours | 60 |
| 5 Hours | 69 |
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Bartender fee **250 PER BARTENDER**
1 Bartender per 100 Guests
Labor fees will be added to your account.

### WHITE WINES

- Magnolia Grove by Chateau St. Jean, Pinot Grigio, California, USA
- Magnolia Grove by Chateau St. Jean, Chardonnay, California, USA
- Chateau Ste. Michelle, Riesling, Columbia Valley, Washington, USA
- J. Lohr Estates, Chardonnay, 11 Riverstone, Arroyo Seco, Monterey, California, USA
- Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand
- Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand
- Casa Smith, Pinot Grigio, "ViNO," Ancient Lakes, Washington, USA
- Kenwood Vineyards, Chardonnay, “Six Ridges”, Russian River Valley, Sonoma County, California, USA

### SPARKLING WINES

- Mumm Napa Brut Prestige, Napa Valley, California, USA
- La Marca, Prosecco, Extra Dry, Veneto, Italy, NV

### ROSÉ

- Chandon Rosé, California
- Magnolia Grove by Chateau St. Jean, Rosé, California, USA

### RED WINES

- Magnolia Grove by Chateau St. Jean, Merlot, California, USA
- Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California, USA
- Alamos, Malbec, Mendoza, Argentina
- Columbia Crest, Cabernet Sauvignon, “H3,” Horse Heaven Hills, Washington, USA
- Avalon, Cabernet Sauvignon, California, USA
- J. Lohr Estates, Merlot, “Los Osos,” Paso Robles, California, USA
- Estancia, Cabernet Sauvignon, Paso Robles, California, USA
- Line 39, Pinot Noir, California, USA
Food service is 1.5 hours.
For groups less than 25 guests, an additional labor fee of $250 would apply.
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