



MARRIOTT MARQUIS
NEW YORK



EVENTS MENU



NEW YORK MARRIOTT MARQUIS 1535 BROADWAY NEW YORK, NY 10036 212 398-1900

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FOOD & BEVERAGE INFORMATION

SERVICE CHARGE:

All meeting room, food, beverage and related items are currently subject to a 25% service charge, except that Labor Carvers, Labor Security, Floral & Decor and Rental Items are subject to a 25% service charge only on the amount above cost. An 8.875% New York State sales tax applies to all charges. 16.16% of the meeting room, food and related items total will be distributed to servers for the event. 8.84% of the meeting room, food and related items total will be distributed for administrative or other costs. 16.18% of the beverage total will be distributed, 11.49% to servers and 4.69% to the bartenders for the event. 8.82% of the beverage total will be for administrative or other costs. For a la carte sales, 25% of the beverage total will be distributed, 19.31% to servers and 5.69% to the bartenders assigned to the event.

NO OTHER CHARGES ON THIS CONTRACT ARE PURPORTED OR INTENDED TO BE A GRATUITY FOR THE SERVICE STAFF AND NO OTHER CHARGES WILL BE DISTRIBUTED TO THE SERVICE STAFF AS A GRATUITY.

GUARANTEES:

For all events, the guarantee of attendance must be specified 72 business hours prior to the

event. This number shall constitute the guarantee. It is not subject to reduction and charges will be made accordingly. The hotel will set for an additional 3% beyond the guaranteed number. The hotel cannot be responsible for attendance greater than 3%. If no guarantee is received at the appropriate time, the Hotel will assume the patrons expected count to be the guaranteed number. Charges will be made accordingly.

Billing will be based on the final guarantee or the minimum guarantee whichever is higher.

SERVICE TIMES:

Breakfast Functions are 2 1/2 Hours in Duration.

Coffee Break Functions Are 2 Hours Long In Duration.

Continental Breakfast Functions are 1 Hour In Duration.

Luncheon Functions are 3 Hours in Duration.

Receptions are 3 Hours in Duration.

Receptions/Dinners are 5 Hours in Duration.

Dinner Functions are 4 Hours in Duration.

Functions Extending Beyond this Time are Subject to a \$40 Overtime Labor Charges per server per hour.



CONTINENTAL BREAKFAST

Freshly Squeezed Orange Juice
Chilled Cranberry Juice
Chilled Grapefruit Juice

Fresh Cut Seasonal Fruits and Berries (V, VG, GF, DF)

Variety of Individual Fruit and Plain Yogurts (V, GF)

Homemade Granola (V)
Dried Cranberries and Golden Raisins

(Select Three)

Assorted Marquis Muffins (V)
Fresh Baked Coffee Cakes (V)
Fruit Breads (V)
Assorted Scones (V)
Cinnamon Rolls (V)
Assorted Danish (V)
Butter Croissants (V)
Yogurt Parfait with House Made Granola and Berries (V)
New York Style Mini Bagels, Flavored Cream Cheeses
Plain (V, GF), Vegetable (V, GF), Smoked Salmon (GF)
Savory Danish (Ham & Cheese and Spinach & Feta) (V)
Hard Boiled Eggs (V, DF, GF)
Mature Vermont Cheddar and Brie with Crackers and Dried Fruit (V)

Butter, Nutella®, Preserves, Honey
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$64 per Person

For groups desiring full table settings and service, an additional charge of \$8 per person will apply

\$300 Labor for Groups under 20 People

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free



BREAKFAST BUFFET

Freshly Squeezed Orange Juice
Chilled Cranberry Juice
Chilled Grapefruit Juice

Fresh Cut Seasonal Fruits and Berries (V, VG, DF, GF)

Variety of Individual Fruit and Plain Yogurts (V, GF)

Homemade Granola (V)
Dried Cranberries and Golden Raisins

(Select Three)

Assorted Marquis Muffins (V)
Fresh Baked Coffee Cakes (V)
Fruit Breads (V)
Assorted Scones (V)
Cinnamon Rolls (V)
Assorted Danish (V)
Butter Croissants (V)
Yogurt Parfait with House Made Granola and Berries (V)
New York Style Mini Bagels
Plain (V, GF), Vegetable (V, GF), Smoked Salmon (GF)
Savory Danish (Ham & Cheese and Spinach & Feta) (V)
Hard Boiled Eggs (V, DF, GF)
Mature Vermont Cheddar and Brie with Crackers and Dried Fruit (V)

Cage Free Scrambled Eggs

(Select One)

With Chives (V, GF)
Red, Green Bell Peppers (V, GF)
Sautéed Spinach, Cremini Mushrooms (V, GF)
Shredded Vermont Cheddar Cheese (V, GF)

Continued



BREAKFAST BUFFET

Breakfast Potatoes

(Select One)

- Skillet Potatoes, Bell Peppers, Onions (V, VG, DF)
- Sautéed Tri-Color Fingerling Potatoes (V, VG, DF, GF)
- Red Bliss Potatoes with Chorizo and Bell Peppers (DF)

Breakfast Proteins

(Select Two)

- Chicken and Apple Sausage (DF,GF)
- Pecan Wood Smoked Crispy Bacon (DF, GF)
- Turkey Sausage (DF, GF)
- Grilled Pork Sausage (DF, GF)
- Canadian Bacon (DF, GF)

- Butter, Nutella®, Preserves, Honey
- Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$78 per Person

For groups desiring full table settings and service, an additional charge of \$8 per person will apply

\$300 Labor for Groups under 20 People

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VITALITY CONTINENTAL BREAKFAST BUFFET

Freshly Squeezed Orange Juice
Chilled Cranberry Juice
Chilled Grapefruit Juice
Chilled Carrot Juice

Variety of Individual Fruit and Plain Yogurts (V, GF)

Homemade Granola (V)
Dried Cranberries and Golden Raisins

Fresh Cut Seasonal Fruits and Berries (V, VG, DF, GF)

Selection of Vitality Muffins (Select Three)

Gluten Free Blueberry – Flax Seed – Chia Seed (V)
Yogurt Parfait | House Made Granola | Berries (V)
Acai Smoothies Shots (V, VG, DF, GF)
Zucchini and Apple Bread (V)
Chocolate and Tahini Banana Bread (V)
Nutty Superfoods Breakfast Bites (V, VG, DF, GF)
Cottage Cheese Shots, Minted Pineapple, Pomegranate (V, GF)
Sharp Cheddar, Onion Quiche (V)
Hard Boiled Eggs (V, DF, GF)
Sweet Potato Biscuits (V)
Granola Bar with Oatmeal and Dried Fruits (V)
Banana Peanut Butter and Chia Pudding (V, VG, GF)

Honey and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal and Assorted Teas

\$68 per Person

For groups desiring full table settings and service, an additional charge of \$8 per person will apply

\$300 Labor for Groups under 20 People

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free



VITALITY BREAKFAST BUFFET

Freshly Squeezed Orange Juice
Chilled Cranberry Juice
Chilled Grapefruit Juice
Chilled Carrot Juice

Fresh Cut Seasonal Fruits and Berries
Homemade Granola
Dried Cranberries and Golden Raisins
Variety of Individual Fruit and Plain Yogurts

Selection of Vitality Muffins

(Select Three)

Gluten Free Blueberry – Flax Seed – Chia Seed (V)
Yogurt Parfait, House Made Granola, Berries (V)
Acai Smoothies Shots (V, VG, DF, GF)
Zucchini and Apple Bread (V)
Chocolate and Tahini Banana Bread (V)
Nutty Superfoods Breakfast Bites (V)
Cottage Cheese Shots, Minted Pineapple, Pomegranate (V, GF)
Sharp Cheddar, Onion Quiche (V)
Hard Boiled Eggs (V, DF, GF)
Sweet Potato Biscuits (V)
Granola Bar with Oatmeal and Dried Fruits (V)
Banana Peanut Butter, Chia Pudding (V, VG, GF)

Cage Free Scrambled Egg Whites

(Select One)

With Chives (GF)
Red, Green Peppers (V, GF)
Sautéed Spinach, Cremini Mushrooms (V, GF)
Zucchini, Scallions (V, GF)

Continued



VITALITY BREAKFAST BUFFET

Breakfast Potatoes

(Select One)

Skillet Potatoes, Bell Peppers, Onions (V, VG, DF)

Sautéed Tri-Color Fingerling Potatoes (V, VG, DF, GF)

Roasted Sweet Potatoes Wedges, Kale (V, VG, DF, GF)

Turkey Sausage (DF, GF)

Breakfast Quiche

Sharp Cheddar, Onion (V)

Freshly Brewed Coffee, Decaffeinated Coffee, Herbal and Assorted Teas

\$81 per Person

For groups desiring full table settings and service, an additional charge of \$8 per person will apply

\$300 Labor for Groups under 20 People

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BREAKFAST ENHANCEMENTS

The following selections may be added to create an original and personalized breakfast buffet:

Hard Boiled Cage Free Eggs (V, DF, GF)

\$48 per Dozen

BREAKFAST SANDWICHES

Floured Tortilla Wrap (V)

Cage Free Egg, Spinach, Cheese, Salsa Verde

\$15 per Person

Fresh Baked Croissant

Cage Free, Sausage Patty, Cheddar Cheese

\$15 per Person

Buttermilk Biscuit Sandwich

Cage Free Egg, Ham, Cheddar Cheese

\$15 per Person

Marquis Croque Monsieur

Melted Cheese, Ham

\$15 per Person

Marquis Croque Madame (V)

Melted Cheese, Tomato

\$15 per Person

Fresh Baked Croissant

Cage Free, Cheddar Cheese, Canadian Bacon

\$15 per Person

Portuguese Bun (V, VG, DF, GF)

Grilled Tofu, Portobello Mushroom, Tomato

\$16 per Person

Continued



BREAKFAST ENHANCEMENTS

Atlantic Smoked Salmon

Capers, Red Onions, Parsley, Tomato, Cream Cheese, Mini New York Style Bagels

\$18 per Person

Classic Omelets Made to Order

Mushrooms, Ham, Cheddar Cheese, Tomatoes, Sweet Peppers, Caramelized Onions, Sausage, Smoked Salmon

\$19 per Person

Attendant Required - \$285 each for 3 Hours

(One Attendant per 50 Guests)

Build Your Own Yogurt Parfait (V)

Greek, Soy, Fat Free Plain Yogurt

House Made Granola, Seasonal Berries, Dried Fruits, Honey, Strawberry Compote

\$16 per Person

Belgian Waffles (V)

Strawberry Compote, Crème Fraiche, Vanilla Maple Syrup

\$15 per Person

Brioche French Toast, Maple Syrup (V)

\$15 per Person

Acai Bowl Station (V)

Acai Berries, Banana, House Made Granola, Strawberries, Peanut Butter

Cocoa, Coconut Shavings, Chia Seeds, Almonds

\$21 per Person

100 Covers Minimum – 500 Maximum

Attendant Required - \$285 each

Individual Granola Yogurt Honey Parfait Shots (V)

\$10 per Person

Hot Steel Cut Irish Oatmeal (V, VG, GF)

Raisins, Almonds, Brown Sugar, Maple Syrup

\$9 per Person

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free



TWO COURSE PLATED BREAKFAST

A Choice Of:

Freshly Squeezed Orange Juice, Chilled Grapefruit Juice or Chilled Cranberry Juice

For the Table:

Bakers Basket

Croissants, Danish Pastries, Muffins (V)

Butter, Preserves, Honey

APPETIZERS

(Select One)

Fresh Ball Melon Martini ((V, VG, DF, GF)

Mint Syrup

House Made Granola Yogurt Parfait, Seasonal Berries (V)

Macerated Fresh Berry Cocktail, Citrus Crème Fraiche (V, GF)

ENTREES

(Select One)

All American

Scrambled Cage Free Eggs, Chives, Crispy Bacon, Skillet Potatoes, Bell Peppers, Grilled Plum Tomato

Country Fare

Cage Free Scrambled Eggs, Spinach, Tri Color Sautéed Potatoes,

Chicken and Apple Sausage, Herb Roasted Tomato

Farmhouse (V)

Spinach, Mushroom, Goat Cheese, Potato Frittata, Color Sautéed Potatoes

Herb Roasted Tomato, Asparagus

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

\$74 per Person

\$300 Labor for Groups under 20 People

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free



BRUNCH

Freshly Squeezed Orange Juice
Chilled Grapefruit Juice or Chilled Cranberry Juice

Fresh Cut Seasonal Fruits and Berries

Assorted Danish, Croissants, Muffins and Morning Cakes (V)
Butter, Preserves, Honey

Atlantic Smoked Salmon
Capers, Red Onions, Parsley, Tomato, Cream Cheese, Mini New York Style Bagels

Caesar Salad (V)
Romaine Lettuce Shaved Parmesan, Herbed Croutons

Tomato and Buffalo Mozzarella Salad (V, GF)
Basil Oil, Aged Balsamic

Jumbo Shrimp on Ice (DF, GF)
Cocktail Sauce, Marie Rose, Lemon

Classic Omelets Made to Order
Mushrooms, Ham, Cheddar Cheese, Tomatoes, Sweet Peppers, Caramelized Onions,
Sausage, Smoked Salmon

Attendant Required - \$285 each for 3 Hours
(One Attendant per 50 Guests)

Pecan Wood Smoked Bacon (DF, GF)

Chicken and Apple Sausage (DF, GF)

Belgian Waffles with Fruit Compotes, Whipped Cream, Maple Syrup and Toppings (V)

Continued



BRUNCH

Carving Station

Roast Prime Rib, Red Wine Jus (GF)

Creamed Horseradish, Dijon and Grain Mustard

Attendant Required - \$285

Hot Dishes

Bourbon BBQ Marinated Chicken Breast (DF)

Charred Corn, Peppers

Seared Salmon (GF)

Lemon, Dill, Caper Butter Sauce

Herbed Roasted Marble Potatoes (V, VG, DF, GF)

Broccolini (V, FV, DF, GF)

with Toasted Almonds

DESSERTS

Sticky Toffee Pudding, Vanilla Sauce (V)

Fresh Fruit Trifle (V)

Upstate Apple Strudel (V)

Chocolate Sacher Torte (V)

Lemon Meringue Tarts (V)

Tuscan Tiramisu (V)

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

\$135 per Person

\$300 Labor for Groups under 20 People

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COFFEE BREAK MENUS

BEVERAGES

COFFEE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$25 per Person

BEVERAGE SERVICE

Variety of Diet and Regular Soft Drinks,
Bottled Iced Tea, Mineral Waters, Sparkling Flavored Waters,
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$29 per Person

ALL DAY BEVERAGE SERVICE

Continuous 9 Hour Service

(This break is exclusive of meal functions for Continental Breakfast, Breakfast, Lunch and/or Dinner)

Variety of Diet and Regular Soft Drinks,
Bottled Iced Tea, Bottled Waters,
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$62 per Person

Continued

\$300 Labor for Groups under 20 People

If multiple coffee breaks for same event then the labor fee will apply only one time per day (9 hour limit)



COFFEE BREAK MENUS

MID - MORNING BREAKS

TIMES SQUARE

Mini Black and White Cookies, Vanilla Cream Filled Doughnuts,
Cookies and Cream Cake Pops, New York Style Pretzel

\$43 per Person

NUTTY SUPERFOOD BREAK

Peanut Butter and Celery Tarts, Nutty Superfood Bites, Blueberry Shots with Vanilla Yogurt
Selection of Health Bars, Coconut, Mango and Chia Shots
Flavored Sparkling Waters, Bottled Ice Tea, Assorted Soft Drinks, Bottled Water
Freshly Brewed Coffee, Monin Hazelnut and Vanilla Syrups, Decaffeinated Coffee and Assorted
Teas

\$43 per Person

MORNING ZEST

Zesty Lemon Bars, Grapefruit and Almond Tarts, Mandarin Mascarpone
with House Made Granola, Chocolate Pieces
Flavored Sparkling Waters, Bottled Ice Tea, Assorted Soft Drinks, Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$43 per person

AFTERNOON BREAKS

THE BIG APPLE

Apple Cream Cheesecake, Hand Held Apple Tarts, Apple Macarons,
Upstate New York Apples, Apple Chips
Martinelli Sparkling Apple Juice, Bottled Ice Tea, Assorted Soft Drinks, Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$43 per Person

Continued

\$300 Labor for Groups under 20 People

**If multiple coffee breaks for same event then the labor fee will apply only one time per day
(9 hour limit)**



COFFEE BREAK MENUS

Chocolate - Chocolate - Chocolate

Chocolate Lollipops – Chocolate Pot Du Crème, Chocolate Caramel Slice, Chocolate Bark, Chocolate Pretzel Rods

Starbuck's Frappuccino's, Monin Mocha and Caramel Syrups, Bottled Ice Tea, Assorted Soft Drinks, Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Tea's, Nestle Hot Chocolate

\$43 per Person

FIFTH AVENUE – AFTERNOON TEA

Finger Sandwiches

Smoked Salmon, Cream Cheese, Egg Mayonnaise, Cress

Dressed Scones

Golden Raising Scones, Clotted Cream, Strawberry Jam

Pastries

Chocolate Choux Buns

Seasonal Fruit Tartlet

Flavored Sparkling Waters, Flavored Fruit Ice Tea's, Assorted Soft Drinks, Bottled Water

Selection of Traditional Taylor's of Harrogate Tea and Freshly Brewed Coffee

\$52 per Person

\$300 Labor for Groups under 20 People

If multiple coffee breaks for same event then the labor fee will apply only one time per day (9 hour limit)



COFFEE BREAKS ENHANCEMENTS

HEALTHY

Fresh Cut Fruits and Berries
\$19 per Person

Selection of Seasonal Whole Fruits
\$57 per Dozen

Yogurt Parfait, Granola and Berry Shots
\$10 Each

Assorted Health Bars
\$7 Each

MORNING

Assorted Freshly Baked Danish Pastries
\$101 per Dozen

Assorted Home Made Muffins
\$101 per Dozen

Variety of Fruit and Nut Breads
\$101 per Dozen

Orange Marmalade & Apple Cinnamon Breakfast Breads
\$101 per Dozen

Assorted Mini New York Bagels
Cream Cheeses (Plain, Vegetable, Smoked Salmon)
\$101 per Dozen

Continued



COFFEE BREAKS ENHANCEMENTS

INDIVIDUAL

Artisanal Popcorn
\$9 Each

Potato Chips
\$7 Each

Hippeas (GF)
\$10 Each

Home Burst Lemon Cookies (GF)
\$10 Each

M&M Candies and Assorted Candy Bars
\$9 Each

Pre-Made Trail Mix
\$7 Each

Rice Krispies Treats
\$5 Each

SAVORY

Hummus Shots
Cucumber, Carrot Crudities
\$10 per Person

Beet, Fennel and Walnut Dip
Celery, Carrot Crudities
\$10 Each

Homemade Sour Cream and BBQ Potato Chips
Onion and Mascarpone Dip
\$10 per Person

Tortilla Chips
Guacamole, Fresh Salsa
\$12 per Person

FAVORITES

Freshly Baked Cookies
Chocolate Chip, Oatmeal and Raisin, Double
Chocolate, Sugar
\$90 per Dozen

House Made Chocolate Gluten Free Cookies
\$90 per Dozen

Brownies and Blondies
\$90 per Dozen

European Delights
Palmiers, Florentines, Madeleine, Ladies Fingers
\$90 per Dozen

Assorted Biscotti
\$90 per Dozen

Black and White Cookies
\$90 per Dozen

Assortment of French Macarons
\$101 per Dozen

Chocolate Dipped Strawberries
Plain, Milk, White Chocolate
\$90 per Dozen

Selection of Cake Pops
\$101 per Dozen



COFFEE BREAK ENHANCEMENTS

BUILD YOUR OWN TRAIL MIX

Yogurt Raisins, Dried Fruit, Cashews, Almonds,
Pumpkin Seeds, Sunflower Seeds,
Toasted Coconut, Peanuts and Granola
Yogurt Covered Pretzels
\$19 per Person

Freshly Brewed Coffee
\$132 per Gallon

Freshly Brewed Decaffeinated Coffee
\$132 per Gallon

Assorted Teas
\$132 per Gallon

Hot Chocolate and Freshly Whipped Cream
\$132 per Gallon

Iced Coffee
\$132 per Gallon

Freshly Squeezed Lemonade
\$132 per Gallon

Fresh Brewed Iced Tea
\$132 per Gallon

Fresh Squeezed Orange Juice
\$132 per Gallon

\$300 Labor for Groups under 20 People

If multiple coffee breaks for same event then the labor fee will apply only one time per day (9 hour limit)

Chilled Fruit Juices to Include:
Cranberry, Apple, Grapefruit
\$132 per Gallon

Fruit Infused Water
\$132 Per Gallon

Flavored Fruit Ice Tea
\$132 Per Gallon

Arnold Palmer
\$132 Per Gallon

Assorted Soft Drinks and Bottled Iced Tea
\$8.50 Each

Coke Products
\$9.50 Each

Chilled Mineral Waters
Lemon and Lime Wedges
\$8.50 Each

Sparkling Flavored Water
\$8.50 Each

Milk and Chocolate
\$8.50 Each



EXECUTIVE MEETING PACKAGE

MORNING COFFEE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

New York Style Mini Bagels

Flavored Cream Cheese – Select 3

(Plain, Vegetable, Smoked Salmon, Maple Syrup and Walnut, Chocolate)

Danish Pastry

Marquis Muffins

Butter, Cream Cheese, Preserves

Assorted Health Bars

Savory Danish (Ham and Cheese and Spinach and Feta)

MID MORNING COFFEE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Assorted Mini Muffin Bites

AFTERNOON COFFEE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Variety of Diet and Regular Soft Drinks,

Bottled Iced Tea, Mineral Waters, Sparkling Flavored Waters

Individual Crisp Pretzels

Individual Trail Mix

Assorted Homemade Cookies

\$105 per Person

\$300 Labor for Groups under 20 People



TWO COURSE COLD PLATED LUNCH

Grilled Pesto Marinated Chicken Breast (DF)
Orzo Pasta, Roasted Squash, Crumbled Feta, Green Olives
Arugula, Frisee Salad, Olive Oil and Aged Balsamic Dressing
\$105 per Person

Ponzu Glazed Chicken Breast (DF)
Oriental Rice with Peppers, Shitake Mushrooms, Edamame Beans, Cilantro
Wedge Salad, Scallions, Toasted Cashews, Sesame, Soy and Ginger Dressing
\$105 per Person

Tikka and Lime Marinated Chicken Breast
Iceberg Wedge with Tomato, Red Onion, Cilantro, Yogurt and Mint Dressing
Biryani Style Couscous
\$105 per Person

Bourbon BBQ Grilled Chicken Breast
Farro, Butternut, Charred Corn and Chive Salad
Romaine Lettuce, Herbed Croutons, Shaved Parmesan, Buttermilk Ranch Dressing
\$105 per Person

Lemon and Harissa Grilled Chicken Breast (DF)
Saffron Couscous, Golden Raisins, Toasted Pine Nuts, Scallions, Cilantro
Mixed Leaf Salad, Orange and Honey Dressing
\$105 per Person

Herb Crusted Atlantic Salmon (DF, GF)
Jumbo Asparagus, Potato, Dill and Lemon Oil Salad
Organic Greens, Champagne Dressing
\$105 per Person

Chimichurri Marinated Flat Iron Steak (DF, GF)
Watercress, Frisee, Roasted Corn, Citrus Pickled Red Onion
Tomato Salad, Coriander Lime Vinaigrette
\$110 per Person

Continued



TWO COURSE COLD PLATED LUNCH

DESSERT FOR THE TABLE (V)

Selection of Marquis Viennese Pastries

LUNCH INCLUDES:

Marquis Lunch Rolls Served with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

Wine, Soft Drinks or Iced Tea Available at an Additional Cost

\$300 Labor for Groups under 20 People

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SPRING SUMMER LUNCH

APPETIZERS

Pea, Asparagus and Feta Cheese Tart (V)
Roasted Tomato Coulis, Frisee and Micro Herb Salad, Lemon Oil
\$5.00 Additional

Shrimp Salad with Bibb Lettuce, Smoked Piquillo Mayonnaise (GF)
Grilled Corn and Cilantro Salsa
\$5.00 Additional

Burrata and Roast Shimiji Mushroom Salad (V,GF)
Baby Arugula, Red Onion, Lemon Truffle Vinaigrette
\$5.00 Additional

Balsamic Glazed Strawberry Salad (V,GF)
Summer Leaves, Toasted Marcona Almonds, Crumbled Blue Cheese, Shaved Radish,
Roasted Balsamic Cipollini Dressing

Asian Wedge Salad (V,DF)
Gem Lettuce Wedge, Soy Cured Egg Yolk, Hearts of Palm, Snow Peas, Pickled Carrots,
Toasted Cashews, Soy – Sesame Vinaigrette

Baby Kale, Frisee and Mesculin Salad (V,GF)
Shaved Radish, Cucumber, Asparagus, Blistered Tomatoes, Ciliegine Mozzarella,
Toasted Pine Nuts, White Balsamic Dressing

Soup En Croute

Cream of Vidalia Onion, Puff Pastry and Gruyere Crust (V)

Tomato and Saffron Bisque (V)

V= Vegetarian, VG= Vegan, GF= Gluten Free, DF = Dairy Free



SPRING SUMMER LUNCH

MAIN COURSE

CHICKEN AND POULTRY DISHES

Honey Roasted Chicken Breast **\$112** (GF)
Asparagus Risotto, Apricot Chutney, Thyme Chicken Jus

Herb Marinated Chicken Breast **\$112** (GF)
Crispy Vesuvio Potatoes, Sautéed Spinach, Mushroom Marsala Demi Glace

BEEF DISHES

4 Hour Braised Beef Short Rib **\$125** (GF)
Heirloom Tomato Jam, Swiss Chard, Creamy Horseradish Mash

Beef Short Rib Braised in Red Wine **\$125** (GF)
Raspberry vinegar Jus, Fennel and Potato Gratin, Buttered Breen Beans

SEAFOOD DISHES

Pan Roasted Atlantic Salmon **\$125** (GF)
Baby Broccolini, Seared Marinated Endive, Virgin Olive Oil, Citrus Chilli Sauce

Pan Roasted Pacifico Bass **\$128**
Baby Bok Choy, Thai Red Curry Jus, Baby Spinach, Tatsoi, Basil Oil

VEGETARIAN AND VEGAN DISHES

Rigatoni Bolognese **\$108** (V)
Mushroom and Cauliflower Pomodoro, Marquis Grown Basil, Lemon Oil

Asparagus and Goat Cheese Ravioli **\$108** (V)
Sautéed Pea Greens, Sugar Snap Peas, Roasted Garlic Cream Sauce

Roast Cauliflower Steak **\$108** (V, VG, GF, DF)
Quinoa and Mushroom Pilaf, Sautéed Spinach, Capers, Pine Nut and Golden Raisin Relish

V= Vegetarian, VG= Vegan, GF= Gluten Free, DF = Dairy Free



SPRING SUMMER LUNCH

CHOICE OF TART

Lemon Meringue (v)

Crème Brulee (v)

Chocolate Brulee (v)

Fresh Fruit and Berry (v)

Strawberry Cream Cheese (v)

Fresh Raspberry (v)

CHOICE OF GALETTE

Apple (v)

Pear (v)

Apricot (v)

Seasonal Berries (v)

DESSERTS

Tuscan Tiramisu, Almond Cookie

Opera Martini

New York Cheesecake (v)

Dark Chocolate Parfait (V,GF)

Vanilla Panna Cotta with Berry Compote (GF)

LUNCH INCLUDES:

Marquis Lunch Rolls Served with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

V= Vegetarian, VG= Vegan, GF= Gluten Free, DF = Dairy Free

\$300 Labor for Groups under 20 People



DELI BUFFET LUNCH

MAX 200 GUESTS

Seasonal Soup of the Day

Traditional Slaw (V,GF)

Fingerling Potato Salad, Bavarian Mustard Dressing (V,GF)

Mixed Leaf Salad (V,GF)

Radish, Carrot, Cherry Tomato, Cucumber, Citrus Vinaigrette and Buttermilk Ranch Dressing

Select 3 Deli Meats

Shaved Honey Roast Turkey, Roast Beef, Low Sodium Ham, New York Pastrami, Pepperoni
Low Sodium Chicken Breast Mortadella, Corned Beef, Salami, Tuna with Mayo and Scallions

Select 3 Deli Cheese

American, Swiss, Cheddar, Provolone, Pepper Jack, Smoked Gouda

Select 3 Deli Breads

Kaiser Rolls, Whole Wheat Rolls, Multi Grain Rolls, Sliced Country Sourdough, Sesame Hero,
Sliced Rye Bread Flat Bread, Pretzel Roll, Gluten Free Bread Option Available on Request

Homemade Potato Chips, Sea Salt and BBQ (V,VG,DF,GF)

Sweet and Tangy Pickles, Kosher Dill Pickles, Shredded Lettuce, Sliced Red Onion, Tomato

Grain Mustard, Dijon Mustard, Hummus, Mayonnaise, Horseradish Cream, Russian Dressing

DESSERTS

Assorted Mini Cup Cakes (V), New York's Finest Cheesecake (V)

LUNCH INCLUDES:

Marquis Lunch Rolls Served with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

\$108 per Person

Wine, Soft Drinks or Iced Tea available at an Additional Cost

\$300 Labor for Groups under 20 People

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free



LUNCH BUFFET HARLEM FOR GROUPS 20 OR MORE

APPETIZERS

Southern Style Waldorf Salad (V, VG, DF, GF)
Celery, Apple, Kale, Candied Pecans, Citrus Infused Dill Dressing

Farm Fresh Greens (V)
Red Onions, Kalama Olives, Herbed Croutons, Feta Cheese, Buttermilk Ranch Dressing

Shrimp Fusilli Pasta Salad
Bell Peppers, Scallions, Cajun Remoulade

Baja Quinoa Salad (V, VG, DF, GF)
Black Beans, Cucumber, Green Peppers, Cilantro Vinaigrette

ENTREES

Bourbon BBQ Glazed Chicken Breast (DF)
Charred Corn and Peppers

Searched Atlantic Salmon (GF)
Jumbo Asparagus, Crawfish Sauce

Baked Mac N Cheese
Vermont Cheddar

Creole Spice Rice and Beans (V, VG, DF, GF)

Sautéed Rapini with Roasted Tomatoes (V, VG, DF, GF)

Continued



LUNCH BUFFET HARLEM FOR GROUPS OF 20 OR MORE

DESSERTS

New York's Finest Cheesecake (V)
Mini Cup Cake Bites (V)
Cotton Candy Macarons (V,GF)

LUNCH INCLUDES:

Marquis Lunch Rolls Served with Butter
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

\$114 per Person

Wine, Soft Drinks or Iced Tea available at an Additional Cost

\$300 Labor for Groups under 20 People

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free



LUNCH BUFFETS UNION SQUARE FOR GROUPS OF 20 OR MORE

APPETIZERS

Farmers Market Salad (V, GF)

Gemelli Pasta Salad (V, DF)
Asparagus, Peas Edamame, Gremolata Dressing

Broccoli and New York Orchard Apple Salad (V, VG, GF)
Golden Raisins, Toasted Pine Nuts, Herb Yogurt Dressing

Red and Golden Beet Salad (V, VG, DF, GF)
Organic Puy Lentils, Shaved Radish, Honey and Sherry Vinegar Dressing

ENTREES

4 Hour Braised Short Rib (DF, GF)
Pearl Onions, Mushrooms

Seared Pacifico Bass (DF, GF)
Fregola, Zucchini, Sun Dried Tomato, Sauce Vierge

Potato Gnocchi Gratin (V)
Oyster Mushrooms, Parmesan

Creamy Mash (V, GF)

Medley of Seasonal Vegetables (V, VG, DF, GF)

Continued



LUNCH BUFFETS UNION SQUARE FOR GROUPS OF 20 OR MORE

DESSERTS

Rustic French Apple Tart, Cream Anglaise (V)

Dark Chocolate Profiteroles (V)

New York Cheesecake Macarons (V,GF)

LUNCH INCLUDES:

Marquis Lunch Rolls Served with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

\$114 per Person

Wine, Soft Drinks or Iced Tea available at an Additional Cost

\$300 Labor for Groups under 20 People

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LUNCH BUFFETS

HUDSON YARDS

GROUPS OF 20 OR MORE

APPETIZERS

Chick Pea and Tuna Salad (DF, GF)
Sun Dried Tomato, Scallions, Parsley, Citrus Olive Oil Dressing

Fingerling Potato Salad (V, VG, DF, GF)
Cornichons, Green Olives, Shallot and Parsley Dressing

Romaine and Arugula Salad (V)
Herb Croutons, Manchego Cheese, Blistered Tomato, Chopped Egg, Xeres Vinegar Dressing

SOUP (V, VG)
Spanish Corn Chowder

ENTREES

Braised Beef Short Rib (DF, GF)
Smoked Paprika, Olives, White Beans

Chicken and Seafood Paella (DF, GF)

Pisto (V, VG, DF, GF)
Spanish Style Vegetable Stew, Tomato, Oregano

Herb Roasted Marble Potatoes (V, VG, DF, GF)
Sautéed Broccolini (V, VG, DF, GF)

DESSERTS

Fresh Berry Galette (V)
Churros with Chocolate Sauce (V)
Dulce de Leche Macarons (V,GF)

LUNCH INCLUDES:

Marquis Lunch Rolls Served with Butter
Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

\$114 per Person

Wine, Soft Drinks or Iced Tea available at an Additional Cost

\$300 Labor for Groups under 20 People

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NEW YORK MARRIOTT MARQUIS 1535 BROADWAY NEW YORK, NY 10036 212 398-1900



LUNCH BUFFETS

CHINATOWN

FOR GROUPS OF 20 OR MORE

APPETIZERS

Prawn, Chili, Lime and Glass Noodle Salad (DF, GF)
Shaved Red Onion, Carrots, Bok Choy, Lime and Palm Sugar

Black and White Quinoa Salad (V, VG, DF, GF)
Radish, Edamame Beans, Pomegranate Seeds, Cilantro Citrus Dressing

Asian Chopped Salad (V, VG, DF, GF)
Romaine, Savoy Cabbage, Peppers, Carrots, Snow Peas, Roasted Peanuts, Soy Sesame Vinaigrette

Chef's Selection of Sushi, Pickled Ginger, Wasabi

SOUP

Miso Soup (V, VG, DF)
Tofu, Scallions

ENTREES

Teriyaki Marinated Chicken (DF, GF)
Stir Fried Vegetables, Ginger, Cilantro Ponzu

Seared Atlantic Salmon (DF, GF)
Shiitake Mushrooms, Asparagus, Citrus Ponzu

Fried Sesame Garlic Tofu (V, VG, DF, GF)
Scallions, Red Peppers

Chicken Lemon Grass Pot Stickers (DF)

Vegetable Fried Rice (V, VG, DF, GF)

Green Beans with Toasted Sesame (V, VG, DF, GF)

Continued



LUNCH BUFFETS

CHINATOWN

FOR GROUPS OF 20 OR MORE

DESSERTS

Mandarin Meringue Spoons (V,GF)

Lychee Panna Cotta (V,GF)

Matcha Tea Macarons (V,GF)

LUNCH INCLUDES:

Marquis Lunch Rolls Served with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

\$122 per Person

Wine, Soft Drinks or Iced Tea available at an Additional Cost

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free



LUNCH BUFFET

SOUP, SANDWICH AND SALAD

FOR GROUPS OF LESS THAN 20 ONLY

Seasonal Soup of the Day

Traditional Slaw (V, DF, GF)

Fingerling Potato Salad (V, DF, GF)
Bavarian Mustard Dressing

Mixed Leaf Salad (V, GF)
Radish, Carrot, Cherry Tomato, Cucumber
Citrus Vinaigrette, and Buttermilk Ranch Dressing

Homemade Potato Chips (V, VG, DF, GF)
Sea Salt and BBQ

Gluten Free Bread Option Available on Request

Roast Beef Sandwich
Baby Arugula, Asiago, Roasted Tomato, Mushroom Aioli on Ciabatta

Turkey Sandwich
Spinach, Brie, Roasted Red Onion
Spinach and Artichoke Hummus, Sourdough

Grilled Vegetable and Harissa Wrap (V)
Baby Spinach, Feta Cheese, Artichoke Hummus

DESSERTS

Assorted Mini Cup Cakes (V)

New York's Finest Cheesecake (V)

\$110 Per Person

\$300 Labor for Groups under 20 People

Wine, Soft Drinks or Iced Tea Available at an Additional Cost

V=Vegetarian, VG = Vegan, DF = Dairy Free, GF = Gluten Free



LUNCH BUFFET SELECTOR FOR GROUPS OF LESS THAN 20 ONLY

APPETIZERS

Please Select One

Market Salad with, Cherry Tomatoes, Cucumber, Radish, Julienne Carrot, Olive Oil and Balsamic Dressing (V, VG, DF, GF)

Classic Caesar Salad, Shaved Parmesan, Croutons (V)

Mizuna and Romaine Lettuce

Cherry Tomatoes, Hot House Cucumber, Roasted Corn, Toasted Almonds, Goats Cheese Champagne Vinegar Dressing (V, GF)

Please Select One

Orzo Pasta Salad (V, DF)

Tomatoes, Mediterranean Olives, Cucumber, Oregano, Lemon Oregano Oil Dressing

Shrimp Salad (DF)

Napa Cabbage, Edamame, Red Onion, Bell Peppers, Peanuts, Chinese Mustard Vinaigrette

Tomato and Mozzarella Salad (V, GF)

Basil Pesto

Quinoa Tabbouleh Salad (V, VG, DF, GF)

Mint, Cilantro, Red Onion, Tomato, Lemon Dressing

Potato Salad (V, GF)

Bavarian Mustard Ranch Dressing, Chives

Asparagus and Mushroom Salad (V, VG, DF)

Edamame, Roasted Red Pepper, Miso Vinaigrette

Continued



LUNCH BUFFET SELECTOR FOR GROUPS OF LESS THAN 20 ONLY

ENTREES

Please Select Two

Roast Chicken Thigh with Pearl Onions and Button Mushrooms and Red Wine Jus (GF)

Slow Braised Beef Short Rib, Smoked Paprika, Cannellini Beans and Chorizo (DF,GF)

Seared Atlantic Salmon, Buttered Leeks, Lemon Butter Sauce (GF)

Potato Gnocchi Gratin, Oyster Mushrooms, Parmesan (V)

Bourbon BBQ Glazed Chicken Breast, Charred Corn and Peppers

Baked Mac N Cheese, Vermont Cheddar (V)

Red Wine Braised Short Rib, Tomato and Mushrooms (GF,DF)

All Entrees Served with Seasonal Vegetables and Potato

Selection of 3 Chef's Choice Desserts

\$114 Per Person

LUNCH INCLUDES:

Marquis Lunch Rolls Served with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

\$300 Labor for Groups under 20 People

V= Vegetarian VG= Vegan DF = Dairy Free GF= Gluten Free

Wine, Soft Drinks or Iced Tea Available at an Additional Cost



SPRING SUMMER DINNER

APPETIZERS

Antipasta Plate (GF)

Piquillo Pepper Filled with Creamed Goats Cheese, Prosciutto Ham, Pepper Salami, Grilled Artichoke, Pesto Marinated Buffalo Mozzarella, Arugula and Frisee Lettuce

House Cured Dill Marinated Salmon, Grain Mustard Mayonnaise (GF,DF)
Seasonal Leaves, Cucumber and Lemon

Pea, Asparagus and Feta Cheese Tart (V)
Roasted Tomato Coulis, Frisee and Micro Herb Salad, Lemon Oil

Roasted Cauliflower and Gruyere Tart (V)
Green Sprout Salad, Red Wine Glaze

Shrimp Salad with Bibb Lettuce, Smoked Piquillo Mayonnaise (GF)
Grilled Corn and Cilantro Salsa

Burrata and Roast Shimeji Mushroom Salad (V,GF)
Baby Arugula, Red Onion, Lemon Truffle Vinaigrette

Balsamic Glazed Strawberry Salad (V,GF)
Summer Leaves, Toasted Marcona Almonds, Crumbled Blue Cheese, Shaved Radish
Roasted Balsamic Cipollini Dressing

Asian Wedge Salad (V,DF)
Gem Lettuce Wedge, Soy Cured Egg Yolk, Hearts of Palm, Snow Peas, Pickled Carrots
Toasted Cashews, Soy – Sesame Vinaigrette

Baby Kale, Frisee and Mesculin Salad (V,GF)
Shaved Radish, Cucumber, Asparagus, Blistered Tomatoes, Ciliegine Mozzarella
Toasted Pine Nuts, White Balsamic Dressing

Soup En Croute

Cream of Vidalia Onion, Puff Pastry and Gruyere Crust (V)

Tomato and Saffron Bisque (V)

Continued



SPRING SUMMER DINNER

SOUP AND SALAD DUET

Cream of Vidalia Onion, Puff Pastry and Gruyere Crust
Asparagus Salad, Crispy Prosciutto, Arugula, Shaved Parmesan, Blistered Tomato,
Champagne Vinegar Dressing

Tomato and Saffron Bisque (V)
Mizuna, Red Endive and Frisee Salad, Marinated Spanish Peppers, Shaved Manchego,
Sherry Vinegar Dressing

MAIN COURSES

CHICKEN AND POULTY DISHES

Honey Roasted Chicken Breast **\$138** (GF)
Asparagus Risotto, Apricot Chutney, Thyme Chicken Jus

Herb Marinated Chicken Breast **\$138** (GF)
Crispy Vesuvio Potatoes, Sautéed Spinach, Mushroom Marsala Demi Glace

Porcini Dusted Chicken Breast **\$138** (GF)
Butter Poached Asparagus, Hominy Corn Risotto, Green Pesto Sauce

Chicken Breast with Citrus Glaze **\$138** (GF)
Cauliflower Pearls and Farro Pilaf, Sautéed Arugula and Baby Spinach, Truffle Beurre Blanc

V= Vegetarian, VG= Vegan, GF= Gluten Free, DF = Dairy Free

\$300 Labor for Groups under 20 People

Continued



SPRING SUMMER DINNER

BEEF DISHES

4 Hour Braised Beef Short Rib **\$148** (GF)
Heirloom Tomato Jam, Swiss Chard, Creamy Horseradish Mash

Beef Short Rib Braised in Red Wine **\$148** (GF)
Raspberry vinegar Jus, Fennel and Potato Gratin, Buttered Breen Beans

Roasted Herb Crusted Beef Fillet **\$150**
Truffle Potato Gratin, Oyster Mushrooms, Blistered Tomatoes

Seared Medallion of Beef **\$150** (GF)
Creamed Corn Polenta, Haricot Verts, Cabernet Jus

Seared Beef Fillet **\$150** (GF)
Creamed Spinach, Herb Roasted Steak Potato Wedges, Bourbon Peppercorn Sauce

Surf and Turf **\$155** (GF)
Seared Beef Fillet, 2 x Grilled Jumbo Shrimp
Manchego Polenta, Buttered Asparagus, Chilli Lime Beurre Blanc

SEAFOOD DISHES

Pan Roasted Atlantic Salmon **\$147** (GF)
Baby Brocolini, Seared Marinated Endive, Virgin Olive Oil, Citrus Chilli Sauce

Za'atar Seasoned Fish and Chips **\$147** (GF)
Seared Cod Spiced with Za'atar, Triple Cooked Yukon Gold Potatoes, Crushed Green Peas,
Lemon Vinaigrette

Pan Roasted Pacifico Bass **\$148**
Baby Bok Choy, Thai Red Curry Jus, Baby Spinach, Tatsoi, Basil Oil

Miso Glazed Salmon with Seared Scallop **\$148** (GF)
Black Forbidden Rice with Crab Butter, Romanesco, Blood Orange Butter Sauce

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\$300 Labor for Groups under 20 People

Continued



SPRING SUMMER DINNER

VEGETARIAN DISHES

Salt Baked Red Beets **\$126** (V, VG, GF, DF)

Idaho Potato and Olive Oil Mash, Rainbow Chard, Pistachio and Golden Raisins

Rigatoni Bolognese **\$126** (V)

Mushroom and Cauliflower Pomodoro, Marquis Grown Basil, Lemon Oil

Asparagus and Goat Cheese Ravioli **\$126** (V)

Sauteed Pea Greens, Sugar Snap Peas, Roasted Garlic Cream Sauce

Seared Tofu Scallops **\$126** (V, VG, GF, DF)

Spaghetti Squash Primevera, Yellow Pepper Coulis

Roast Cauliflower Steak **\$126** (V, VG, GF, DF)

Quinoa and Mushroom Pilaf, Sauteed Spinach, Caper, Pine Nut and Golden Raisin Relish

DESSERTS

Chocolate

Dark Chocolate and Mandarin Ganache, Chocolate Breton, Dulce De Leche Ice Cream (V)

Raspberry

Raspberry Chiboust on Lime Daquoise, Lime Sorbet, Fresh Raspberries (GF)

Pistachio

Pistachio Jaconde, Pistachio Brulee, Strawberry Meringue Mushroom (GF)

Lemon

Meyer Lemon and Sweet Basil Slice with Burnt Meringue, Meyer Lemon Ice Cream (DF)

Pumpkin

Milk Chocolate Stone, Pumpkin Brulee Orange Marshmallow and Brown Bread Ice Cream

DINNER INCLUDES:

Marquis Dinner Rolls Served with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

V= Vegetarian, VG= Vegan, GF= Gluten Free, DF = Dairy Free

\$300 Labor for Groups under 20 People



DINNER BUFFETS

TASTE OF AMERICA

WEST COAST

California Garden Salad (V, GF)

Romaine Hearts, Radicchio, Cherry Tomatoes, Hot House Cucumber, Roasted Corn, Toasted Almonds, Crumbled Blue Cheese, Champagne Vinegar Dressing

Golden Quinoa Salad (V, VG, DF, GF)

Asparagus, Sweet Peas, Edamame Beans, Pea Shoots, Meyer Lemon Dressing

Roasted Beet Salad (V, GF)

Wild Arugula and Frisee Lettuce

Candied Walnuts, Dried Cranberries, Goat Cheese, White Balsamic Vinaigrette

EAST COAST

SOUP (GF)

New England Clam Chowder

Pan Seared Atlantic Cod (GF)

Shiitake Mushrooms, Scallions, Miso Beurre Blanc

Wild Mushroom Ravioli (V)

Cremini Mushroom and Chive Sauce, Shaved Parmesan

SOUTH

Bourbon BBQ Chicken Breast (DF)

Creole Spiced Fingerling Potatoes

Shrimp and Cheesy Grits

Candied Hot Sauce, Green Onion

MID-WEST

Carved Grilled Rib Eye

Idaho Wedge Frites, Creamed Spinach, Cabernet Jus

Attendant Required \$285

Sautéed Jumbo Asparagus (V, VG, DF, GF)

Potato Gratin

Continued



DINNER BUFFET TASTE OF AMERICA

DESSERTS

Soft Set New York Cheese Cake (V)

Boston Cream Pie (V)

Key Lime Tarts (V)

Southern Peach Parfait (V)

Chestnut Bourbon Macarons (V)

DINNER INCLUDES:

Marquis Dinner Rolls Served with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

\$155 per Person

Wine, Soft Drinks or Iced Tea available at an Additional Cost

\$300 Labor for Groups under 20 People

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DINNER BUFFET TASTE OF NEW YORK (100 PERSON MINIMUM)

COCKTAIL BAR (DF, GF)

Individual Bloody Mary Shrimp Shots
Lobster Mango Margarita
Citrus Scallop Mojito, Avocado, Micro Mint

UNION SQUARE

Farmers Market Salad (V,VG,DF,GF)
Mizuna and Romaine Lettuce, Cherry Tomatoes, Hot House Cucumber, Roasted Corn,
Toasted Almonds, Goat Cheese, Champagne Vinegar Dressing

Farro and Vegetable Salad (V,VG,DF)
Asparagus, Peas, Edamame, Gremolata Dressing

Broccoli and New York Orchard Apple Salad (V,GF)
Golden Raisins, Toasted Pine Nuts, Herb Yogurt Dressing

LITTLE ITALY

Prosciutto, Soppressata, Pepper Salami, Parmesan Reggiano, Gorgonzola,
Marinated Artichoke Hearts, Grilled Asparagus, Sicilian Olives
Ciabatta, Artisan Crackers, Grissini, Focaccia

Pasta Prepared to Order

Orecchiette, Hot Sausage, Broccoli Rabe, Roasted Garlic, Blistered Cherry Tomato Sauce
Potato Gnocchi, Toasted Hazelnuts, Arugula Pesto Cream Sauce

Attendant Required \$285

CHINA TOWN

Sushi
Selection of Sushi Nigiri and California Rolls, Pickled Ginger, Wasabi

DIM SUM

Chicken Lemon Grass Dumplings, Wasabi Pork Dumpling, Vegetable Shu Mai
Soy Sauce, Hot Mustard, Sriracha

Sweet and Sour Tofu, Scallions, Pineapple, Fried Rice

Continued



DINNER BUFFETS TASTE OF NEW YORK (100 PERSON MINIMUM)

FULTON STREET FISH MARKET

Lobster Rolls

Soft Brioche Roll, Butter Poached Lobster, Old Bay Mayonnaise

Seared Pacifico Sea Bass (GF)

Lemon and Zucchini Risotto, Jumbo Asparagus

Attendant Required \$285

MEAT PACKING DISTRICT

Herb Crusted Roast Tenderloin

Fennel and Potato Gratin, Charred Broccoli Rabe

Attendant Required \$285

DESSERTS

New York Cheesecake (V)

Black and White Chocolate Martini (V)

Dulce de Leche Macarons (V,GF)

Red Velvet Cake Pops (V)

Big Apple Flan (V)

DINNER INCLUDES:

Marquis Dinner Rolls Served with Butter

Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas

\$155 per Person

Wine, Soft Drinks or Iced Tea available at an Additional Cost

\$300 Labor for Groups under 20 People

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free



RECEPTION

COLD HORS D'OEUVRES BUTLER PASSED OR BUFFET STYLE

Shooters

- Jumbo Shrimp with Chilled Gazpacho (DF,GF)
- Chilled Spicy Butternut with Maple Glazed Crispy Bacon (GF)
- Chilled Cucumber and Mint with Herbed Goat Cheese (GF,V)

Spoons

- Salmon Sashimi, Miso Dressing, Coriander Cress (DF)
- Spinach and Ricotta Tortellini, Gremolata (V)
- Dungeness Crab, Chili, Ginger, Cilantro (DF,GF)
- Stracciatella, Peas, Pancetta, Lemon Oil (V,GF)
- Smoked Chicken, Curried Spices, Toasted Almonds (DF,GF)
- Tuna Tartar, Sriracha, Soy Sauce, Sesame Seeds (DF)

Skewered

- Jamon Wrapped Manchego with Quince (GF)
- Mozzarella and Watermelon Pearls, Basil (V,GF)
- House Cured Salmon, Dill, Sour Cream, Caviar (GF)
- Seared Tenderloin, Sauce Choron (GF)

- 4 Pieces per Person - \$38**
- 6 Pieces per Person - \$49**
- 8 Pieces per Person - \$60**
- 10 Pieces per Person - \$65**

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free

\$300 Labor for Groups under 20 People



RECEPTION

HOT HORS D'OEUVRES BUTLER PASSED OR BUFFET STYLE

Bacon Wrapped Brisket with Jalapeño (GF,DF)
Ginger Chicken Meatball Skewer, Soy Dipping Sauce (DF)
Lamb Merguez Sausage Bites, Harissa Ketchup
Falafel with Raita (V,GF)
Shrimp Spring Roll Sweet Chili Sauce (DF)
Thai Chicken Lemongrass Spring Roll (DF)
Beef Bourguignon en Croute
Chicken Fontina Popper
Zucchini Quinoa Fritter, Spicy Tomato Dip (V,VG,GF,DF)
Artichoke Croquette with Goats Cheese (V)
Classic Mini Crab Cakes, Caper Parsley Aioli (DF)
Mini Cheese Burger Sliders
Coney Island Frank in Blanket, American Mustard
Mushroom Arancini (V)
Chicken and Cheese Empanada
Spinach and Artichoke Purse (V)
Thai Curry Samosa (V)
Lobster and Corn Spring Roll (DF)

4 Pieces per Person - \$38
6 Pieces per Person - \$49
8 Pieces per Person - \$60
10 Pieces per Person - \$65

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free

\$300 Labor for Groups under 20 People



RECEPTION

DISPLAYS

Aged and Cured

Salami Milano, Prosciutto, Soppressata (DF, GF)

Mixed Green Olives, Cornichons, Balsamic Marinated Cipollini Onions (V, VG, DF, GF)

Dijon Mustard, Grain Mustard

Baguette, Crackers, Flat Bread and Grissini (V)

\$25 per Person

MURRAY'S CHEESES NEW YORK

Brie Fermier, Bleu D'Auvergne, 6 Month Aged New York Cheddar (V)

Dried Apricots, Walnuts (V, VG, DF, GF)

Heirloom Apple Butter, Fig Chutney (V, DF, GF)

Crackers, Plain and Seeded Crackers, Rustic Cut Bread (V)

\$26 per Person

TRADITIONAL MEZZE

Hummus with Tahini (V, VG, DF, GF)

Tabbouleh Salad with Lemon and EVOO (V, VG, DF)

Moroccan Zaalouk with Roast Egg Plant and Cilantro (V, VG, DF, GF)

Spinach, Artichoke, Feta with Az'atar (V, GF)

Toasted Pita, Garlic Flat Bread

\$19 per Person

MARQUIS DISPLAY OF FRESH AND GRILLED VEGETABLES

Baby Carrots, Cucumber, Red Pepper, Asparagus, Celery (V, VG, DF, GF)

Hummus, Guacamole, Lemon Aioli (V, VG, DF, GF)

Grilled Eggplant, Zucchini, Bell Peppers, Artichokes, Gremolata Dressing (V, VG, DF, GF)

\$19 per Person

TAPAS STATION

Chick Peas, Tomato, Flaked Tuna with Cilantro (DF, GF)

Marinated Roasted Garlic Mushrooms (V, VG, DF, GF)

Manchego Cheese with Marcona Almonds and Quince Paste (V, GF)

Serrano Ham and Galician Olives (DF, GF)

Olive Bread, Baguette

\$25 per Person

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free

\$300 Labor for Groups under 20 People



RECEPTION

DISPLAYS

CHIPS, DIPS AND MORE

Roma Tomato, Scallion, Basil and EVOO (V, VG, DF, GF)

Fava Bean and Pea Guacamole (V, VG, DF, GF)

Beetroot, Fennel and Walnut Dip (V, VG, DF, GF)

House Made Potato Chips, Tortilla Chips, Crostini

\$18 per Person

Jumbo Shrimp on Ice (DF, GF)

Lemons, Horseradish Cocktail Sauce Marie Rose

100 Pieces \$600

(Attendant Required \$285)

Seafood Display Jumbo Shrimp, Stone Crab Claws (DF, GF)

Green Lip Mussels and Clams on the Half Shell

Lemons, Horseradish Cocktail Sauce, Marie Rose Mignonette

100 x Shrimp, 50 x Crab Claws, 50 x Mussels, 50 x Clam

\$900

(Attendant Required)

Oysters XO (DF, GF)

Freshly Shucked West and East Coast Oysters

With Traditional Garnishes

Served with Roaming

Market Price

(Attendant Required)

Marquis Sushi Display (DF)

Assorted Traditional Maki Rolls

Pickled Ginger, Wasabi, Soy Sauce

80 Pieces \$720

Marquis Signature Sushi Display (DF)

Assorted Maki Rolls, Signature Sushi Rolls, Nigiri

Pickled Ginger, Wasabi, Soy Sauce

80 Pieces \$850

Sushi and Oyster Orders Require a Minimum of 48hr Notice to Increase Order

\$300 Labor for Groups under 20 People

Continued



RECEPTION STATIONS

DISPLAYS

Marinated Salmon Station (DF, GF)
Hendrik's Gin and Tonic Marinated Salmon, Lemon, Juniper and Dill
Dill and Lemon Mayonnaise, Pickled House Cucumber Salad
Bilinis, Rye Bread, Lemon
1 Side per 25 Guests
\$32 per Person
(Attendant Required)

CARVING STATIONS

Beef Tenderloin
Herb and Garlic Roasted
Creamed Spinach, Bordelaise
1 Tenderloin per 25 Guests
(Attendant Required \$285)
\$36 per Person

Roasted Prime Rib of Beef
Sea Salt and Rosemary Crusted
Dijon Mustard, Grain Mustard, Creamed Horseradish
Mini Pretzel Rolls
1 Prime Rib per 40 Guests
(Attendant Required \$285)
\$36 per Person

Roast Rack of Colorado Lamb (DF, GF)
Garlic, Thyme and Rosemary
Confit Ratatouille, Basil Jus
1 Rack per 8 Guests
(Attendant Required \$285)
\$35 per Person

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free
\$300 Labor for Groups under 20 People

Continued



RECEPTION STATIONS

CARVING STATIONS

Traditional Roast Turkey Breast (DF, GF)
Shaved Brussel Sprouts, Cinnamon, Roasted Sweet Potatoes
Cabernet and Cranberry Jus
1 Turkey Breast per 30 Guests
(Attendant Required \$285)
\$28 per Person

Slow Roasted Pork Shoulder Asian Style (DF)
Jasmin Rice, Oriental Slaw
1 Shoulder per 25 Guests
(Attendant Required \$285)
\$28 per Person

Roast Atlantic Salmon "Scampi Style" (GF)
Tomato, Basil, Lemon Oil
Herbed Pilaf Rice, Pesto
1 Side per 20 Guests
(Attendant Required \$285)
\$32 per Person

ACTION STATIONS

Pan Seared Scallop (GF)
Celeriac Puree, Sauce Vierge
100 Large Scallops
(Attendant Required \$285)
\$900

4 HOUR SLOW BRAISED SHORT RIB (GF)
Sweet Corn Risotto, Hickory Smoked Red Onion Jam, Bordelaise
(Attendant Required \$285)
\$30 per Person

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free
\$300 Labor for Groups under 20 People
Reception Displays and Stations are Enhancements For Your Menu
Minimum Guarantee Required



RECEPTION STATIONS

PASTA STATION PLEASE SELECT TWO

Served with Parmesan Reggiano, Red Pepper Flakes

Mini Rigatoni
Slow Braised Short Rib Ragout

Strozzapreti
Lobster, Scallop, Shrimp, Cream Lobster Sauce

Cavatappi Carbonara (V)
Mushrooms, Pancetta, White Wine Sauce, Parsley

Orecchiette (V)
Kalamata Olives, Escarole, Oven Roasted Tomatoes, Pecorino Cheese

Mushroom Ravioli (V)
Porcini Cream Sauce, Shaved Parmesan

Potato Gnocchi (V)
Arugula Pesto Cream Sauce, Toasted Hazelnuts

Orecchiette
Hot Sausage, Broccoli Rabe, Roasted Garlic, Blistered Cherry Tomato Sauce

\$32 per Person

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free

\$300 Labor for Groups under 20 People

An Additional charge of \$285 will be added for each attendant

Minimum guarantee required



RECEPTION STATIONS

PIEDMONT RISOTTO STATIONS

SELECT ONE

(Attendant Required \$285)

Served with Parmesan Reggiano

Meyer Lemon, Zucchini, Chervil, Seared Pacifico Bass (GF)

Risotto Milanese, Slow Braised Short Rib, Barolo Reduction (GF)

Lobster, Peas, Oyster Mushroom, Truffle Oil (GF)

\$32 per Person

MINI SLIDER STATION

SELECT TWO

BBQ Pulled Chicken with Slaw

“Pernil” Style Roasted Pork, Jicama Slaw

Meatball Parmesan

Pretzel Bun

BBQ Pulled Pork Coleslaw

Crab Cake, Old Bay Tartar

Butter Poached Lobster Roll

Pork Belly Banh Mi

Pickled Vegetables, Cilantro

Steamed Lily Buns

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free

\$300 Labor for Groups under 20 People

An Additional charge of \$285 will be added for each attendant

Minimum Guarantee Required



RECEPTION STATIONS

BURGERS AND DOGS

Angus Cheeseburger, Lettuce, Tomato, Onion, Pickle

Mini Hot Dogs, Sauerkraut

Spicy Mustard, Ketchup, Mighty Mo Sauce

Served on Brioche Rolls Unless Otherwise Noted

(Attendant Required \$285)

\$30 per Person

GOURMET MAC AND CHEESE

Vermont Cheddar Mac and Cheese (Included)

Please Select One Additional Flavor

Lobster and Scallop Fricassee

Braised Short Rib in a Rich Red Wine Sauce

Sautéed Forest Mushroom (V)

Scallions, Pancetta, Herbed Brown Butter Breadcrumbs

(Attendant Required \$285)

\$34 per Person

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free

\$300 Labor for Groups under 20 People

An Additional charge of \$285 will be added for each attendant

Minimum guarantee required



RECEPTION STATIONS

CALI – TACO STATION

Soft Flour Tortilla and Fried Corn Taco

Prepared to Order – Please Select Two

Pescado

Buttermilk Fried Tilapia

Carnitas

Slow Roasted Seasoned Shredded Pork

Vegetarian

Buttermilk Fried Cauliflower, Yum Yum Sauce

Pico da Gallo, Lime Crema, Pickled Red Onion, Jalapeno, Shredded Cheese, Limes

(Attendant Required \$285)

\$30 per Person

STEAMED DIM SUM STATION

Chicken Lemongrass Pot Sticker

Vegetable Shiu Mai (V)

Pork Wasabi Dumpling

Soy Sauce, Hot Mustard, Sriracha

\$26 per Person

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free

\$300 Labor for Groups under 20 People

An Additional charge of \$285 will be added for each attendant

Minimum guarantee required



RECEPTION STATIONS

BAHN MI STEAMED LOTUS BUN SANDWICH STATION

Ginger BBQ Pork Belly

Mongolian Beef Short Rib

Served with House Made Pickled Cabbage Slaw, Spicy Aioli

**(Attendant Required \$285)
\$28 per Person**

PAELLA STATION (Please Select One)

Traditional Valencia Style Paella (DF, GF)
Chicken, Chorizo, Seafood

Seafood Paella (DF, GF)

Vegetarian Paella (V, VG, DF, GF)

\$25 per Person

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free

\$300 Labor for Groups under 20 People

An Additional charge of \$285 will be added for each attendant

Minimum guarantee required



DESSERT STATIONS

ACTION STATIONS

S'MORES STATION (V,DF)

Caramelized Vanilla Marshmallow Dipped in Chocolate
with Graham Cracker Crumbs

(Attendant Required \$285)

\$22 per Person

CHOCOLATE FONDUE (V)

Warm Milk Chocolate served with Strawberries, Marshmallows
Pretzel Sticks, Dried Apricots, Biscotti

\$22 per Person

GELATO STATION (V,GF)

Assorted Fruit Shots

Pistachio, Chocolate, Strawberry, Vanilla Gelato

(Attendant Required \$285)

\$25 per Person

ICE CREAM STATION (V)

Vanilla, Chocolate, Strawberry Ice Cream

Toppings: Sprinkles, Cherries, Oreo Crumbs, Mini Marshmallows

Sauces: Chocolate, Raspberry

(Attendant Required \$285)

\$23 per Person

An Additional charge of \$285 will be added for each attendant

\$300 Labor for Groups under 20 People



DESSERT BUFFETS

MARUQIS SELECTION

Madeleines, Palmier, Mini Black and White Cookies (V)

Chocolate Cookies (V,GF)

Salted Caramel Chocolate Slice (V)

Mini Fresh Berry Fruit Tart (V)

\$20 per Person

BROADWAY SELECTION

Assorted French Macarons Pyramid (V,GF)

Lemon Meringue Tarts (V)

Red Velvet Cake Pops (V)

\$20 per Person

SIGNATURE COLLECTION

Assorted French Macarons Pyramid (V,GF)

Chocolate Sacher Torte (V)

Soft Set New York Cheesecake

Gateau Opera (V)

Crème Brulee Tart (V)

\$28 per Person

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free



DESSERT BUFFETS

GOURMET SELECTION

Assorted French Macarons Pyramid (V,GF)

Chocolate and Coffee Profiteroles (V)

Soft Set New York Cheesecake

Cookies and Cream Cake Pops (V)

Raspberry and Lime Pavlova (V,GF)

Mini Black Forest Torte (V)

Hazelnut Panna Cotta (GF)

\$40 per Person

An Additional charge of \$285 will be added for each attendant

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free



DESSERT BUFFETS

THE GRAND MARQUIS DESSERT BUFFET

Assorted French Macarons Pyramid (V,GF)

65% Chocolate Pot du Crème (V,GF)

Gateau Opera (V)

Passion Fruit Parfait (GF)

Warm Pineapple Topsy Cake (V)

Warm Soft Center Chocolate Fondant (V)

Ice Cream Gelato Bar

(Attendant Required \$285)

Red Velvet Cake Pops (V)

Key Lime Tart (V)

Fresh Fruit and Berry Tarts (V)

Gourmet Cookie Station (V)

Soft Set New York Cheesecake

Marquis Selection of Chocolate Bon Bon (V,GF)

\$65 per Person

***An Additional charge of \$285 will be added for each attendant**

V=Vegetarian VG=Vegan DF=Dairy Free GF=Gluten Free



MARQUIS COCKTAIL PACKAGE PLAN (PER PERSON BASIS)

The Marquis Cocktail Package Plan enables you to be charged on a Per Person basis in accordance with your guaranteed attendance or the actual attendance should it be higher.

PREMIUM PACKAGE

Jim Beam White Label Whiskey, Smirnoff Vodka, Beefeater Gin, Canadian Club Whiskey, Cruzan Rum Aged Light, Captain Morgan Original Spiced Rum, Jose Cuervo Traditional Silver Tequila, Courvoisier VS Cognac

Standard Red, Sparkling and White Wines

Truly Hard Seltzer, Michelob Ultra, Corona Light, Heineken, Sam Adams Seasonal, Brooklyn Brewery Lager, Blue Point Brewing Company Hoptical Illusion IPA, St. Pauli Girl Non-Alcoholic Beer
(Assorted Pepsi and Schweppes soda products)

LUXURY PACKAGE

Jack Daniel's Whiskey, Johnny Walker Black Label 12 Year Scotch, Captain Morgan Original Spiced Rum, Grey Goose Vodka,

Bombay Sapphire Gin, Bacardi Superior Rum, Crown Royal Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP Cognac, Knob Creek Bourbon

Luxury Red, Sparkling and White Wines

Truly Hard Seltzer, Michelob Ultra, Corona Light, Heineken, Sam Adams Seasonal, Brooklyn Brewery Lager, Blue Point Brewing Company Hoptical Illusion IPA, St. Pauli Girl Non-Alcoholic Beer
(Assorted Pepsi and Schweppes soda products)

MOCKTAIL PACKAGE

Assorted Soft Drinks, Juices,
Red Bull and Pellegrino Sparkling Waters

	Premium	Luxury	Mocktail Bar
1-Hour Package	\$34	\$37	\$14
2-Hour Package	\$46	\$49	\$22
3-Hour Package	\$53	\$56	\$26
4-Hour Package	\$57	\$60	\$29
5-Hour Package	\$59	\$62	\$32
Overtime*	\$10	\$11.50	\$6

*If a bar is extended day of the event, each additional half hour is charged at an additional amount per person

LABOR CHARGES

Bartenders - \$285 per bartender up to 4 hours

The New York Marriott Marquis is the only licensed authority to sell and serve liquor for consumption on the premises. Therefore liquor is not permitted to be brought into the hotel.



HOST SPONSORED BAR (PER DRINK BASIS)

An Extensive Selection of Cocktails, Wines, Beer, Soft Drinks and Mineral Waters are available

Select the type of beverage you wish to offer and all charges will reflect the number of cocktails and other beverages actually served

PREMIUM PACKAGE

Jim Beam White Label Whiskey, Smirnoff Vodka, Beefeater Gin, Canadian Club Whiskey, Cruzan Rum Aged Light, Captain Morgan Original Spiced Rum, Jose Cuervo Traditional Silver Tequila, Courvoisier VS Cognac

Standard Red, Sparkling and White Wines

Domestic Beer: Truly Hard Seltzer, Michelob Ultra

Imported Beer: Corona Light, Heineken, St. Pauli Girl Non-Alcoholic Beer

Craft Beer: Sam Adams Seasonal, Brooklyn Brewery Lager, Blue Point Brewing Company Hoptical Illusion IPA

(Assorted Pepsi and Schweppes soda products)

LUXURY PACKAGE

Jack Daniel's Whiskey, Johnny Walker Black Label 12 Year Scotch, Captain Morgan Original Spiced Rum, Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Crown Royal Whiskey, Patron Silver Tequila, Hennessy Privilege VSOP Cognac, Knob Creek Bourbon

Luxury Red, Sparkling and White Wines

Domestic Beer: Truly Hard Seltzer, Michelob Ultra

Imported Beer: Corona Light, Heineken, St. Pauli Girl Non-Alcoholic Beer

Craft Beer: Sam Adams Seasonal, Brooklyn Brewery Lager, Blue Point Brewing Company Hoptical Illusion IPA

(Assorted Pepsi and Schweppes soda products)

	Premium	Luxury
Drinks	\$15.50	\$16.50
Imported Beer	\$14.50	\$15.50
Craft Beer	\$14.50	\$14.50
Domestic Beer	\$13.50	\$13.50
Wine	\$14.50	\$16.50
Mineral Water	\$8.50	\$8.50
Soft Drinks	\$8.50	\$8.50

LABOR CHARGES

Bartenders - \$285 per bartender up to 4 hours

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ADDITIONAL BEVERAGE SELECTIONS

ADD A SPECIALTY COCKTAIL

The Big Apple
Smirnoff Vodka, Cranberry Juice,
Strawberry Puree, Fresh Lemon Juice,
Triple Sec, Simple Syrup

Times Square
Bombay Gin, Basil Simple Syrup,
Fresh Lemon Juice

Central Park
1800 Silver Tequila, Passion Fruit Puree,
Triple Sec, Fresh Lime Juice,
Simple Syrup

All Cocktails served over Ice in a Highball Glass

Minimum \$8.50 Per Person when combined with a 1 Hour Open Bar Package @ \$34 Per Person



WINE SERVICE PACKAGE PLAN (PER PERSON BASIS)

The Wine Service Package Plan is available for Luncheons and Dinner
It includes Soft Drinks, Mineral Waters & a choice of Red or White Wines on an unlimited basis for 1.5 Hours

PREMIUM

White

Dashwood, Sauvignon Blanc, Marlborough, New Zealand
Magnolia Grove by Chateau St. Jean, Pinot Grigio, California
Magnolia Grove by Chateau St. Jean, Chardonnay, California

Red

Line 39, Pinot Noir, California
Magnolia Grove by Chateau St. Jean, Merlot, California
Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California

LUXURY

White

Dashwood, Sauvignon Blanc, Marlborough, New Zealand
Magnolia Grove by Chateau St. Jean, Pinot Grigio, California
Magnolia Grove by Chateau St. Jean, Chardonnay, California

Red

Line 39, Pinot Noir, California
Magnolia Grove by Chateau St. Jean, Merlot, California
Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California

	Premium	Luxury
1.5 Hours Unlimited Lunch Wine Service	\$19	\$25
1.5 Hours Unlimited Dinner Wine Service	\$28	\$35
Per Bottle House Wine Service	\$52	\$61

LABOR CHARGES

Bartenders - \$285 per bartender up to 4 hours

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for consumption on the premises. Therefore liquor is not permitted to be brought into the hotel



WINE & CHAMPAGNE – PREMIUM SELECTIONS

White

Dashwood, Sauvignon Blanc, Marlborough, New Zealand	\$68 per bottle
Magnolia Grove by Chateau St. Jean, Pinot Grigio, California	\$56 per bottle
Magnolia Grove by Chateau St. Jean, Chardonnay, California	\$56 per bottle

Red

Line 39, Pinot Noir, California	\$65 per bottle
Magnolia Grove by Chateau St. Jean, Merlot, California	\$55 per bottle
Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California	\$54 per bottle

Sparkling Wine

Domaine Ste. Michelle, Brut, Washington	\$68 per bottle
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Rose

Magnolia Grove by Chateau St. Jean, Rose, California	\$65 per bottle
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WINE & CHAMPAGNE – LUXURY SELECTIONS

White

Chateau Ste. Michelle, Riesling, Columbia Valley, Washington, 2014	\$57 per bottle
Clos du Bois, Chardonnay, California 2013	\$61 per bottle
Kenwood Vineyards, Sauvignon Blanc, Sonoma County, California, 2011	\$63 per bottle
Estancia Chardonnay, Monterey, 2014	\$66 per bottle
Brancott Estate, Sauvignon Blanc, Marlborough, New Zealand, 2015	\$66 per bottle
Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy, 2014	\$69 per bottle
Sterling Vineyards, Chardonnay, “Vitners Collection”, Central Coast, California, 15	\$72 per bottle
Provenance Vineyards, Sauvignon Blanc, California, 2015	\$79 per bottle
Sonoma Cutrer, Chardonnay, “Russian River Ranches”, Sonoma Coast, California, 2014	\$84 per bottle
Starmont, Chardonnay, Napa Valley, California, 13	\$82 per bottle
Chateau Ste. Michelle, Chardonnay, “Canoe Ridge Estate”, Horse Heaven Hills, Washington, 2014	
Magnolia Grove by Chateau St. Jean, Pinot Grigio, California	\$65 per bottle
Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand	\$70 per bottle
Magnolia Grove by Chateau St. Jean, Chardonnay, California	\$65 per bottle
J. Lohr Estates, Chardonnay, “Riverstone”, Arroyo Seco, Monterey California	\$72 per bottle

Red

Mark West, Pinot Noir, California, 2014	\$63 per bottle
Aquinas, Cabernet Sauvignon, Napa Valley, California, 2014	\$67 per bottle
Seven Falls, Cabernet Sauvignon, Wahluke Slope, Washington, 2013	\$64 per bottle
Clos du Bois, Merlot, North Coast, California, 2013	\$66 per bottle
Columbia Crest, Cabernet Sauvignon, “H3”, Horse Heaven Hills, WA, 2013	\$68 per bottle
Estancia, Cabernet Sauvignon”, Paso Robles, California 2014	\$70 per bottle
Acacia, Pinot Noir, Carneros, California, 2013	\$76 per bottle
St. Francis Vineyards, Merlot, Sonoma Valley, California, 2013	\$76 per bottle
La Crema, Pinot Noir, Sonoma Coast, California, 2014	\$82 per bottle
Rutherford Hill, Merlot, Napa Valley, California, 2013	\$82 per bottle
Decoy by Duckhorn, Merlot, Sonoma County, California, 2013	\$85 per bottle
Ferrari-Carano, Cabernet Sauvignon, Alexander Valley, California, 2013	\$89 per bottle
Line 39, Pinot Noir, California	\$70 per bottle
Magnolia Grove by Chateau St. Jean, Merlot, California	\$65 per bottle
Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California	\$65 per bottle
Avalon, Cabernet Sauvignon, California	\$70 per bottle

Continued



WINE & CHAMPAGNE – LUXURY SELECTIONS

Sparkling Wine

Mionetto, Prosecco, Organic, Veneto, Italy, NV	\$64 per bottle
Mumm Napa “Brut Prestige Chefs de Caves”, Napa Valley	\$67 per bottle
Moet & Chandon, Brut, “Imperial” Champagne, France	\$129 per bottle
LaMarca, Extra Dry, Prosecco	\$75 per bottle

Rose

Magnolia Grove by Chateau St. Jean, Rose, California	\$65 per bottle
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