



MARRIOTT  
NEW YORK  
DOWNTOWN



# INSPIRING EVENT MENUS



New York Marriott Downtown - 85 West Street at Albany Street, New York, NY 10006, USA

Phone: 212-385-4900 - Fax: 212-385-9174

# Breakfast

Continental Breakfast | \$58.00 per person

Chilled Orange, Cranberry & Grapefruit Juices

Sliced Seasonal Fruits and Berries

Hard Boiled Eggs

Yogurt and House Made Granola

The Breakfast Bakery (**Select Three**)

Assorted Danish

Assorted Muffins

Assorted Croissants (*to include Chocolate and Almond*)

Assorted New York Bagels (*Gluten Free available upon request*)

Assorted Pound Cake

Scones

Whipped Regular, Flavored Cream Cheese (Scallion, Vegetable)

Sweet Butter, Preserves and Honey

Starbuck's Seattle's Best Coffee, Decaffeinated Coffee and Assorted Herbal Teas

**BREAKFAST ENHANCEMENTS \$6.00 each** (*with Continental Breakfast*)

Smoked Salmon, Capers, Onion, Chopped Egg

Bacon, Egg and Cheese Croissant Sandwiches

Sausage, Egg and Cheese Baked Biscuit

Egg and Cheese Burritos

Fruit Smoothies

Cage Free Scrambled Eggs

Vegetable Frittatas

Egg White Frittatas

Texas French Toast

***(\$10.00 each without Continental Breakfast and \$250 labor fee applicable if 2 or more are selected)***

**ACTION STATIONS - MADE TO ORDER \$12.00 per person** (*1 attendant per 50 guests @ \$250*)

Omelets (Apple Wood Bacon, Sausage, Ham, Bell Peppers, Onion, Tomato, Baby Spinach, Assorted Cheeses)

Belgian Waffle Station (Fresh Berries, Whipped Chantilly Cream, Bananas, Nutella)

Fruit Smoothies (Assorted Fruit, Berries and Greek Yogurt Custom Blended)

# Breakfast

Healthy Continental Breakfast | \$58.00 per person

Chilled Orange, Cranberry & Grapefruit Juices

Sliced Seasonal Fruits and Berries

Hard Boiled Eggs

Yogurt and House Made Granola

Steel Cut Oatmeal (Brown Sugar, Raisins and Cinnamon)

Naked Smoothies

Whole Grain Bagels

Whipped Regular, Flavored Cream Cheese (Scallion, Vegetable)

Sweet Butter, Preserves and Honey

Starbuck's Seattle's Best Coffee, Decaffeinated Coffee and Assorted Herbal Teas

# Breakfast

The All American Breakfast Buffet | \$68.00 per person

Chilled Orange, Cranberry and Grapefruit Juices

Sliced Seasonal Fruits and Berries

Assorted Cereal, Yogurts (to include Greek Yogurt), Hot Oatmeal, Yogurt Granola Parfaits

The Breakfast Bakery (**Select Three**)

Assorted Danish

Assorted Muffins

Assorted Croissants (*to include Chocolate and Almond*)

Assorted New York Bagels

Assorted Pound Cake

Scones

Whipped Regular, Flavored Cream Cheese (Scallion, Vegetable)

Sweet Butter, Preserves and Honey

Breakfast Potatoes

Cage Free Scrambled Eggs

Crisp Maple Bacon, Country Sausage Links

Starbuck's Seattle's Best Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Bottled Water

**BREAKFAST ENHANCEMENTS \$6.00 per person**

Gluten Free Muffins and Bagels

Smoked Salmon with accompaniments

Buttermilk Pancakes with Warm Maple Syrup

Sliced Meats and Cheeses

Individual Quiches

Cage Free Egg and Cheese Burritos, Peppers and Onion

Vegetable Frittatas, Egg White Frittatas

White Cheddar Grits

*(\$10.00 each without Breakfast Buffet and \$250 labor fee applicable if 2 or more are selected)*

**ACTION STATIONS - MADE TO ORDER \$12.00 per person**

Omelets (Apple Wood Bacon, Sausage, Ham, Bell Peppers, Onion, Tomato, Baby Spinach)

Belgian Waffle Station (Fresh Berries, Whipped Chantilly Cream, Bananas, Nutella)

Fruit Smoothies (Assorted Fruit, Berries and Greek Yogurt Custom Blended)

*Minimum of 15 guests required. For groups less than 25 people, an additional labor fee of \$250 will apply*

# Breakfast

## Plated Breakfast

### **ALL SELECTIONS INCLUDE:**

Selection of Juices

Breakfast Bread Basket

Starbuck's Seattle's Best Coffee, Decaffeinated Coffee and Assorted Herbal Teas

### **OPTION 1: \$65.00 per person**

Cage Free Scrambled Eggs with Breakfast Potatoes and Maple Bacon

### **OPTION 2: \$67.00 per person**

Egg White Frittata baked with Asparagus, Oven Roasted Tomatoes and Goat Cheese served with Breakfast Potatoes

### **OPTION 3: \$67.00 per person**

French Toast with Mixed Berry Compote, Country Sausage Links

### **OPTION 4: \$67.00 per person**

Quiche, Cheddar Cheese

### **OPTION 5: \$68.00 per person (maximum of 25 guests)**

Potted Egg

Over Easy Egg over Red Flannel Beef Hash in Cast Iron Crock

*For groups less than 25 people, an additional labor fee of \$250 will apply*

# Breaks

## Coffee Breaks

### **PEEL | \$37.00 per person**

Seasonal Whole Fresh Fruit

Starbuck's Seattle's Best Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Assorted Soft Drinks and Mineral Water

### **CRUNCH | \$40.00 per person**

Assorted Chips, Pretzels, Kettle Corn

Assorted Seasonal Whole Fruit

Starbuck's Seattle's Best Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Assorted Soft Drinks and Mineral Water

### **POP | \$40.00 per person**

Assorted Flavored Popcorn  
*\$250 labor fee for fresh popped*

Assorted Seasonal Whole Fruit

Starbuck's Seattle's Best Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Assorted Soft Drinks and Mineral Water

### **TREAT | \$40.00 per person**

Fun Size Assorted Chocolate Candy Bars *(To include: M&M's, Peanut Butter Cups, Snickers, Kit Kat and Almond Joy)*

Assorted Penny Candies *(To include: Swedish Fish, Smarties, Tootsie Rolls and Dots)*

Assorted Seasonal Whole Fruit

Starbuck's Seattle's Best Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Assorted Soft Drinks and Mineral Water

**Continued:**

**BAKE I \$40.00 per person**

Assorted Cookies (Chocolate Chip, Oatmeal Raisin, Sugar and Black & White)

Brownies

Assorted Seasonal Fruit

Starbuck's Seattle's Best Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Soft Drinks and Mineral Water

**ENERGY I \$40.00 per person**

Cliff Energy and Power Bars

Make Your Own Trail Mix

Red Bull, Gatorade, Vitamin Water

Starbuck's Seattle's Best Coffee, Decaffeinated Coffee and Assorted Herbal Teas

**FIT I \$38.00 per person**

Granola Bars, Raw Nuts

Fruit Infused Water, Coconut Water, Vitamin Water

Starbuck's Seattle's Best Coffee, Decaffeinated Coffee and Assorted Herbal Teas

**SUNDAE AND FLOAT AWAY BAR I \$45.00 per person**

Vanilla, Strawberry and Chocolate Ice Cream

Chocolate and Caramel Sauce, Chopped Walnuts, Crushed Oreos, Sprinkles, Maraschino Cherries, Whipped Cream

Heath Bars, Butterfingers, M&M's

A&W Root Beer or Stewart's Orange Soda poured over a Scoop of Creamy Vanilla Ice Cream

Red Velvet Cupcakes

Starbuck's Seattle's Best Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Assorted Soft Drinks



**BALLPARK I \$45.00 per person**

Hot Pretzels (Mustard, Cheese Sauce)

Cracker Jacks, Cotton Candy

Mini Hot Dogs

Honey Glazed Peanuts

Tortilla Chips

Starbuck's Seattle's Best Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Assorted Soft Drinks

**TO YOUR HEALTH: FRUIT, NUTS & DIP I \$45.00 per person**

Minted Fruit and Melon Skewers

Assorted Naked Fruit Smoothies

Assorted Vegetable Chips

Fresh Garden Crudité

Corn Tortillas

Hummus

Pita Chips

Smoked Almonds, Pistachios

Starbuck's Seattle's Best Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Assorted Soft Drinks

**ENHANCEMENTS \$6.00 per person / per selection**

**SWEETS**

Assorted Candy Bars, Granola Bars, Cinnamon Buns, Biscotti

**SAVORY**

Popcorn, Chips and Pretzels, Soft Pretzels, Vegetables and Hummus, or Green Goddess Dip  
Tortilla Chips and Salsa, Assorted Nuts

**BEVERAGE**

Vitamin Water, Energy Drinks, Bottled Tea, Bottled Coffee, Naked Juice, Bottled Water, Infused Water

*All Breaks are based on 2 Hours of Service*

# Lunch

## Plated Lunch

### **ENTREES INCLUDE:**

Selection of (1) Appetizer and (1) Dessert

Artisan Rolls

Coffee and Tea Service

Assorted Soft Drinks and Mineral Water

### **APPETIZERS: CHOOSE (1)**

HOUSEMADE SOUP DU JOUR

ARUGULA SALAD

Arugula, Artichokes, Fennel, Roasted Tomatoes, Citrus Vinaigrette

CAESAR SALAD

Chilled Romaine tossed in Traditional Dressing, Parmesan and Croutons

MARKET GREEN SALAD

Grape Tomato, Radishes, Mixed Leaf Lettuce, Micro Herbs, Herb-Balsamic Vinaigrette

TOMATO MOZZARELLA SALAD

Micro Basil, Focaccia Crostini, Balsamic Glaze, Extra Virgin Olive Oil

POACHED PEAR SALAD

Poached Pear, Toasted Pecans, Blue Cheese, Dried Cherry, Cherry Vinaigrette

BITTER GREENS SALAD

Arugula, Endive, Radicchio, Fennel, Champagne Dressing

Continued:

**ENTREE SELECTION**

**COBB SALAD | \$82 Per Person**

Romaine lettuce, grilled chicken, chopped egg, avocado, blue cheese, tomatoes, smoked bacon, herb balsamic vinaigrette dressing

**SPINACH STUFFED GNOCCHI | \$85 Per Person**

Roasted tomato, spinach, toasted pine nuts in parmesan broth

(Add Chicken for an additional \$6 pp/ Shrimp for an additional \$10pp)

**FARFALLE PASTA AND GRILLED CHICKEN | \$85 Per Person**

Grilled chicken, farfalle pasta, roasted tuscan vegetables, fresh tomato and basil sauce

**FRENCH CUT ROASTED BREAST OF CHICKEN | \$88 Per Person**

Roasted root vegetables, brussel sprouts, sage demi-glace

**PARMESAN CHICKEN BREAST | \$89 Per Person**

Sauteed garlic spinach, parmesan herbed orzo, tomato coulis

**ROASTED BREAST OF CHICKEN | \$89 Per Person**

Mushroom risotto cake, haricot verts, mushroom chicken jus

**ROASTED GARLIC RUBBED FILET OF BEEF | \$95 Per Person**

Roasted tri color baby potatoes, garlic sautéed spinach, natural jus

**SLOW BRAISED SHORT RIB | \$90 Per Person**

Mascarpone-herb polenta cake, broccolini, confit tomato

**GRILLED SALMON YUZU BURRE BLANC | \$92 Per Person**

Baby bok choy, foraged mushrooms, forbidden coconut rice

**DESSERT | CHOOSE (1)**

Seasonal Fruit Tart, Chocolate Mousse Cake, Carrot Cake, New York Style Cheese Cake, Tiramisu,

Fresh Berries with Whipped Cream

Big Apple Tart

Caramel Sauce, chantilly cream & raspberry

*For groups less than 25 people, an additional labor fee of \$250 will apply*

# Lunch

On The Lighter Side of the Big Apple | \$104 per person

## **Soup**

Roasted Vegetable Minestrone Soup  
Artisan Dinner Rolls

## **Salads**

Farm Fresh Market Greens, Dried Cranberries, Yellow Grape Tomatoes, Micro Herbs

Wild Mushroom Salad

Chef's Blend Mushrooms, English Peas, Roasted Almonds  
Citrus Basil Vinaigrette & Sun Dried Tomato Vinaigrette

Toasted Organic Red Quinoa Salad, Lemon, Cucumbers Tomatoes, Roasted Garlic

## **Entrées**

Grilled Cage Free Chicken Breast, Fennel Confit, Tomato Broth

Pan Seared Loch Duarte Salmon & Citrus Caper Sauce

Pilaf Wild Rice

Medley of Steamed Seasonal Garden Vegetables

## **Desserts**

Sliced Fresh Melons, Berries, Grapes

Flourless Gluten Free Chocolate Cake

# Lunch

NY Sandwich Buffet | \$94.00 per person

## INCLUDES:

Assorted chips and pretzels, Chef's Selection of Dessert, Pickles and condiments, Soft drinks and Water  
Starbuck's Seattle's Best Coffee, Decaffeinated Coffee and Assorted Herbal Teas

## SALADS/ CHOOSE (2)

### MARKET GREEN SALAD

Grape tomato, cucumbers radishes, herb-balsamic vinaigrette

### CAESAR SALAD

Chilled romaine tossed in traditional dressing, parmesan and croutons

### PASTA SALAD

Roasted vegetables

### BABY POTATO SALAD

Grainy mustard dressing

### TRUFFLE APPLE SALAD

Julienne of granny smith apples, Truffle Oil

Toasted walnuts, grapes, cream fraiche dressing

### CREAMY COLE SLAW

### TOMATO MOZZARELLA SALAD

### QUINOA SALAD

tomato, cucumber, onion, fresh herbs, citrus dressing

Continued:

**SANDWICHES/ CHOOSE (3) SELECTIONS**

ROASTED TURKEY BREAST

Provolone, seasonal greens, honey mustard, brioche roll

SMOKED TURKEY

Gouda, dijon mustard, brioche roll

GRILLED CHICKEN

Roasted red pepper, arugula, tapenade

ROASTED BEEF

Seasonal greens, tomato aioli, brioche roll

HOT NEW YORK PASTRAMI

Gruyere, house made slaw, marble rye

BLACK FOREST HAM

Brie Cheese, dijon spread, multigrain roll

ALBACORE TUNA SALAD

Celery, apple, tarragon, mayonnaise, croissant

FRESH MOZZARELLA AND TOMATO

With basil on a ciabatta roll

GRILLED PORTOBELLO

Roasted pepper, herb boursin cheese, spinach wrap

GRILLED VEGETABLES

with pesto on a ciabatta roll

TERRIYAKI CHICKEN WRAP

Crisp Greens, Bean Sprouts, Sweet Chili and Soy Aioli, Spinach Wrap

**ENHANCEMENTS**

Chef's daily soup \$6pp

Short Rib, Pulled Pork or Veggie Slider \$6pp

Red Pepper Hummus, Baba Ganoush, Tzatziki Dip, Toasted Pita Bread \$7pp

Sweet Italian Sausage and Peppers \$7pp

Mini Reuben Sandwiches \$7pp

Cuban Sandwiches \$7pp

Muffallata \$8pp

Grilled Cheese Sandwiches \$6pp

*Minimum of 15 guests required*

*For groups less than 25 people, an additional labor fee of \$250 will apply*

# Lunch

Hot Buffet | \$108.00 per person

## INCLUDES:

Assorted Artisan Rolls

Soft drinks and Water

Starbuck's Seattle's Best Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Chef's Selection of Desserts

## SOUP/ CHOOSE (1)

Potato Leek (*Gluten Free*)

New England Clam Chowder

Tomato Basil Bisque (*Gluten Free*)

Italian Wedding

Chicken Noodle

Carrot Ginger (*Gluten Free*)

Creamy Mushroom (*Gluten Free*)

Minestrone

Butternut Squash (*Gluten Free*)

## SALADS/ CHOOSE (2)

MARKET GREENS

Grape tomato, cucumbers, radishes, herb-balsamic vinaigrette

CAESAR SALAD

Chilled romaine tossed in traditional dressing parmesan and croutons



**Continued:**

**BITTER GREENS**

Arugula, endive, radicchio, caramelized apple, dried cranberry, goat cheese, raspberry vinaigrette

**PASTA SALAD**

Roasted tomato, onion, spinach, pesto dressing

**SWEET POTATO SALAD**

Sweet red onion and curry spice

**POTATO AND EGG SALAD**

Red onions, goat cheese

**ROASTED MUSHROOM SALAD**

Herb cherry balsamic vinaigrette

**CAPRESE SALAD**

Celingini mozzarella, pear tomato and basil red wine herb vinaigrette

**TUSCAN VEGETABLE SALAD**

Tomato vinaigrette

**QUINOA SALAD**

Tomato, cucumber, onion, fresh herbs, citrus dressing

**ENTREES/ CHOOSE (2)**

**ROASTED CHICKEN**

Seasonal roasted vegetables, pearl pasta, herb veloute

**PARMESAN CHICKEN BREAST**

pesto polenta, tomato coulis

**CHICKEN NEOPOLITAN**

Roast chicken, tomato, fresh mozzarella and parmesan cream

**CHICKEN SOUVLAKI**

Tatziki, cucumber, tomato, onion, warm pita

**RED WINE MARINATED SIRLOIN**

Cheddar fingerling potatoes, wild mushrooms, sauce au poivre

**COUNTRY STYLE BRAISED SHORT RIB**

Roasted root vegetable medley, brussels sprouts, baby potato, red wine demi glaze

**GRILLED FLANK STEAK**

Yukon mashed potato, mushroom, haricot vert, horseradish, red wine sauce

**SEARED SALMON**

Saffron jasmine rice, foraged mushrooms, yuzu beurre blanc

**ROAST HALIBUT**

Purple Peruvian potato, broccolini, creamy pan sauce

**PASTA/ CHOOSE (1)**

SPINACH STUFFED GNOCCHI

Roasted tomato, spinach, parmesan broth

ORECCHIETTE AGLIOLIO

Broccolini and fresh tomato

CAVATELLI

Roasted eggplant, squash, tomato, sweet onion, garlic cream

PENNE BOLOGNESE

Basil, Romano Cheese

MEZZA RIGATONI

Sweet italian sausage, ricotta salata, brown butter sauce

MACARONI AND CHEESE

Bacon, tomato, bread crumbs

FARFALLE PRIMAVERA

Julienne garden vegetables, aglioelolio

PENNE ALA VODKA

Tomato cream sauce and oven roasted tomatoes, fresh herbs, parmesan cheese

GLUTEN FREE KALE VEGAN RAVIOLI

Traditional marinara sauce

*Minimum of 15 guests required*

*For groups less than 25 people, an additional labor fee of \$250 will apply*

# Dinner

## Plated Dinner

### ENTREES INCLUDE:

Selection of (1) Appetizer and (1) Dessert

Local Baked Breads

Soft Drinks

Starbuck's Seattle's Best Coffee, Decaffeinated Coffee and Assorted Herbal Teas

### APPETIZERS/ CHOOSE (1)

HOUSE MADE SOUP

POTATO LEEK

NEW ENGLAND CLAM CHOWDER

TOMATO BASIL BISQUE

ITALIAN WEDDING

CHICKEN NOODLE

CARROT GINGER

CREAMY MUSHROOM

MINISTRONE

BUTTERNUT SQUASH

MARKET GREENS

Grape tomato, cucumbers, radishes, herb-balsamic vinaigrette

CAESAR SALAD

Chilled romaine tossed with traditional dressing, parmesan, and croutons

MEDITERRANEAN VEGETABLE TART

Arugula, roasted tomato, olive tapenade

**Continued:**

**BITTER GREENS**

Arugula, endive, radicchio, fennel, oven roasted tomatoes, champagne vinaigrette

**GRILLED SHRIMP**

Mache lettuce, crisp fennel, myer lemon dressing

**CHEESE CANNELONI**

Cipollini onion, asparagus, chive cream sauce

**SEARED AHI TUNA**

Apple, wakeme, tangerine vinaigrette

**CAPRESE**

Micro basil, focaccia crostini, balsamic glaze, extra virgin olive oil

**TRUFFLE APPLE SALAD**

Julienne of granny smith apples and truffle oil  
Grapes, pecans, truffle crème fraiche

**PEAR SALAD**

Poached pear, blue cheese, dried cherries, pecans, cherry vinaigrette

**MUSHROOM TART (served at room temperature)**

Crisp greens, roast tomato, champagne vinaigrette

**ENTREES/ CHOOSE (1)**

**GRILLED SALMON | \$115**

Saffron jasmine rice, foraged mushroom, myer lemon beurre blanc

**SEARED HALIBUT | \$112**

Oven roasted purple Peruvian potato, asparagus, creamy New England pan sauce

**ROASTED CHICKEN BREAST | \$102**

Roasted garlic mashed potato, seasonal vegetables, herb demi

**Continued:**

SEARED FILET OF BEEF | \$120

Dauphinoise potato, asparagus, bordelaise sauce

GRILLED NEW YORK STRIP STEAK | \$118

Smashed fingerling potatoes, seasonal vegetables, wild mushroom sauce

BRAISED SHORT RIB | \$110

Vermont cheddar potato, seasonal vegetables, red wine demi glaze

MUSTARD AND HERB CRUST RACK OF LAMB | \$120

Pearl pasta, haricot vert, mint scented jus

**COMBINATION ENTREES**

ROASTED GARLIC RUBBED FILET MIGNON AND CRAB CAKE | \$128

Smashed fingerling potatoes, asparagus, thyme jus, dill hollandaise

ROASTED CHICKEN BREAST AND JUMBO SHRIMP | \$145

White bean cassoulet, herb roasted tomato, white wine sauce

NEW YORK STEAK AND GRILLED SHRIMP | \$125

Sour cream dill mashed potatoes, seasonal vegetables, maître d hotel butter & herb chicken jus

SEARED CHICKEN BREAST AND GARLIC SHRIMP | \$115

Tomato risotto, broccolini, scampi sauce

NEW YORK STRIP STEAK AND SALMON | \$125

Roast potato, seasonal vegetables, maître d hotel butter

ROASTED TENDERLOIN OF BEEF AND LOBSTER TAIL | \$140

Roasted wild mushrooms, asparagus, confit tomato, truffle whipped potatoes, sauce béarnaise

**Continued:**

**DESSERT / CHOOSE (1)**

Chocolate Ganache Cake

Carrot Cake

New York Style Cheesecake

Seasonal Fruit Tart

Tiramisu

Tarte Tartin

Banana Nutella Truffle

**DESSERT FINALE STATION | \$10**

Macarons, Mini Tarts, Mini Mousse Cups

*For groups less than 25 people, an additional labor fee of \$250 will apply*

# Dinner

Dinner Buffet | \$114.00 per person

## INCLUDES:

Local Baked Breads

Soft drinks, Water

Starbuck's Seattle's Best Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Chef's Selection of Desserts

## SOUP/ CHOOSE (1)

Butternut Squash

New England clam chowder

Tomato Basil Bisque

Chicken Noodle

Wild Mushroom

Minestrone

Italian Wedding

Long Island Clam Chowder

## SALADS/ CHOOSE (3)

TRUFFLE APPLE SALAD

Julienne of granny smith apples and truffle oil

Grapes, pecans, truffle crème fraiche

MARKET GREENS

Grape tomato, cucumbers, radishes, herb-balsamic vinaigrette

CAESAR SALAD

Chilled romaine tossed in traditional dressing parmesan and croutons



**Continued:**

ASIAN NOODLE SALAD

Lo mein, napa cabbage, red peppers, sprouts, cucumber, peanut dressing

QUINOA

Cucumber, tomato, onion, parsley, mint, citrus dressing

ISRAELI COUS COUS

tomato, spinach, feta, smoked paprika vinaigrette

**ENTREES/ CHOOSE (2)**

ROASTED CHICKEN

mushroom risotto, sauce supreme

CHICKEN NEOPOLITAN

Roast chicken, tomato, mozzarella parmesan cream

SEARED BEEF TENDERLOIN

Roasted baby potatoes, sauteed wild mushrooms, natural jus

SLOW ROASTED SHORT RIB

Sour cream mashed potatoes, broccolini, red wine sauce

GRILLED SALMON

Rock shrimp, asparagus, peppers, jasmine rice, myer lemon butter sauce

SEARED HALIBUT

Creamy New England pan sauce

**Continued:**

BRAISED BRISKET OF BEEF

Jus au natural

**PASTA/ CHOOSE (1)**

CAVATELLI

Broccoli rabe, roasted red peppers, garlic oil

FARFALLE PRIMAVERA

Julienne vegetables, garlic oil

TRADITIONAL BAKED ZITI

Sweet italian sausage, ricotta, marinara, mozzarella

SPINACH STUFFED GNOCCHI

Roasted tomato, spinach, parmesan broth, pine nuts

BAKED EGGPLANT ROTINI

Mozzarella cheese, marinara sauce

*Minimum of 15 guests required*

*For groups less than 25 people, an additional labor fee of \$250 will apply*

# Reception

## Hot or Cold Bites

4 PIECES PER PERSON: \$38

6 PIECES PER PERSON: \$49

8 PIECES PER PERSON: \$60

10 PIECES PER PERSON: \$65

### **HOT BITES**

Mini Crispy Vegetable Spring Rolls and Thai Chili Sauce

Chicken Satay Yakatori

Shrimp Tempura and Chinese Style Sweet Chili Sauce

Brie and Pear Beggar's Purse

Bacon Wrapped Scallops

Mini Crab Cakes on Creole Remoulade

Spinach and Feta Spanakopita

Edamame Potstickers with Garlic Ginger Glaze

Vegetable Samosa and Mint Yogurt Sauce

Short Ribs Skewers and Blue Cheese Polenta

### **COLD BITES**

Fresh Basil, Heirloom Tomato Bruschetta

Mediterranean Antipasto Skewers

Smoked Salmon Mousse Savory Cone

Brie Cheese, Apples, Apricot Chutney on a Sourdough Crostini

Poached Shrimp with House Made Cocktail Sauce

Lump Crab Salad Our Way

Mini Lobster Salad Roll, Tarragon Aioli

Premium Angus Filet Mignon Bites

# Reception

## Reception Stations/ Displays

### **CARVING STATION**

*(\$250.00 Carving Attendant Required for every 75 Guests)*

#### **PLEASE CHOOSE (1)**

WHOLE ROASTED STRIPLOIN BEEF | \$38.00 PER PERSON

Horseradish Cream, Red Wine Demi Sauce

Assorted Artisan Baked Breads & Rolls

ROASTED TURKEY BREAST | \$34.00 PER PERSON

Selection of Mustards, Cranberry Mayonnaise

Brown Turkey Gravy Potato Rolls

CEDAR PLANK SALMON | \$38.00 PER PERSON

Lemon Pepper, Creamy Dill Sauce

Fresh Fruit Salsa, Cilantro Rice

#### **NEW YORK BEST PASTA AND SAUCES STATION | \$31 per person**

*(\$250.00 Chef Attendant Required)*

#### ***SELECT (2) PASTAS PREPARED TO ORDER***

RIGATONI, POTATO GNOCCHI, CHEESE RAVIOLI

*(Choice of (2) Sauces)*

Marinara, Pesto Crème, Bolognese (meat sauce), Alfredo Sauce

Italian Sausage/ Grilled Farm Chicken/ Mushroom/ Green Pepper/ Onion/ Spinach

Freshly Grated Reggiano/ Garlic/ Parsley

Artisan Breads

#### **MAC AND CHEESE OUR WAY | \$35 per person**

*(Minimum of 50 Guests. Chef Attendant required at \$250.00)*

LOBSTER MEAT AND FONTINA CHEESE MAC

BRAISED SHORT RIBS AND GOUDA MAC

FIVE CHEESE AND TRUFFLE MAC

Toppings Includes:

Green Onions, Smoked Bacon, Roasted Tomatoes, Onions, Sautéed Mushrooms

Asparagus Tips, Italian Sausage, Roasted Red Peppers

## **HOT STATION**

*(Minimum of 50 Guests. Chef Attendant required at \$250.00)*

### **TUSCAN RISOTTO | \$34 per person**

Shrimp, Asparagus, Sweet Corn, Shallots, Parmesan Cheese, Grilled Chicken Breast, Artichokes

Onions, Red Peppers, English Peas, Asiago Cheese, Exotic Mushrooms, Plum Tomatoes, Roasted Garlic, Spinach

Extra Virgin Olive Oil, Arborio Rice, Grana Padano Cheese

## **COLD DISPLAYS/ STATIONS**

*(Minimum of 25 Guests required)*

### **CHARCUTERIE DISPLAYS | \$40 per person**

Shaved Prosciutto, Mortadela, Dry Salami, Dry Chorizo, Italian Cold Cuts

German Grain Mustard, Dijon Mustard, Bourbon Mustard, Cornichons, Pickled Vegetables

Sourdough Bread, Rosemary Crisps

### **ARTISANAL CHEESE DISPLAY | \$42 per person**

Selection of Blue, Semi-Soft, Goat and Hard Cheeses

Fruit Seasonal Jams and Dried Fruit, House Spiced Nuts, Candied Pecans, Grape Clusters and Fresh Berries

Fresh Baked Focaccia, Selection of Table Crackers

### **FARMERS MARKET | \$30 per person**

Assorted Seasonal Raw Vegetables, Pickled Vegetables, Grilled Vegetable Antipasto, Marinated Olive Bar

Roasted Red Pepper, Hummus. Buttermilk Ranch Dressing

## **DISPLAYS**

*(Available only in addition to your Hors d'oeuvres selection)*

### **JUMBO SHRIMP ON ICE | 100 Pieces at \$625**

Lemons, Cocktail and Marie Rose Sauce

### **CRACKED CRAB CLAWS ON ICE | 100 Pieces at \$625**

Remoulade and Lemon

### **CHILLED OYSTERS ON THE HALF SHELL | 100 Pieces at \$475**

Lemons, Mignonette and Cocktail Sauce

### **CHILLED CLAMS AND MARINATED MUSSELS ON THE HALF SHELL | 100 Pieces at \$475**

Lemons, Mignonette and Cocktail Sauce

# Beverage Reception Bar

## OPEN BAR PACKAGE (per person basis)

### *PREMIUM BRANDS*

One Hour Open Bar | \$34.00

Two Hour Open Bar | \$41.00

Three Hour Open Bar | \$48.00

Four Hour Open Bar | \$52.00

Five Hour Open Bar | \$56.00

### *DELUXE BRANDS*

One Hour Open Bar | \$38.00

Two Hour Open Bar | \$45.00

Three Hour Open Bar | \$52.00

Four Hour Open Bar | \$57.00

Five Hour Open Bar | \$61.00

### *LUXURY BRANDS*

One Hour Open Bar | \$42.00

Two Hour Open Bar | \$49.00

Three Hour Open Bar | \$56.00

Four Hour Open Bar | \$60.00

Five Hour Open Bar | \$64.00

Charges will be based on the guaranteed attendance, or actual attendance, whichever is higher. A labor fee of \$250.00 per bartender for up to (5) hours will apply. 1 Bartender per 100 Guests. (Additional staffing will result in additional fees)

**Continued:**

**HOSTED BAR BY DRINK (Consumption Basis)**

Premium Brand I \$13.00

Deluxe Brand I \$14.00

Domestic Beer I \$10.00

Imported Beer I \$11.00

Premium Wine I \$14.00

Deluxe Wine I \$15.00

Split of Soda I \$7.00

Mineral Water I \$7.00

**CASH BAR**

Premium Brand I \$15.00

Deluxe Brand I \$16.00

Domestic Beer I \$12.00

Imported Beer I \$13.00

Premium Wine I \$16.00

Deluxe Wine I \$18.00

Split of Soda I \$8.00

Mineral Water I \$8.00

**Continued:**

### **HOST BAR**

Charges will reflect the number of cocktails (1 oz.) and other beverages actually consumed. A Labor fee of \$250.00 per bartender for up to (5) hours will apply. 1 Bartender per 100 Guests.

### **CASH BAR**

Cash bars require a minimum of \$1,000.00 in sales. If a \$1,000.00 is not reached the difference will be charged as a miscellaneous.

1 Bartender per 100 guests. 1 Cashier per 200 guests. 1 Attendant per 100 guests.

### **WINE PACKAGE PLAN (Per Person Basis)**

Available for Luncheons and Dinners, featuring Red and White Wines, Soft Drinks and Mineral Waters. Service is provided through each course of the meal.

PREMIUM Luncheon | \$25.00

Dinner | \$35.00

DELUXE Luncheon | \$30.00 Dinner | \$40.00

LUXURY Luncheon | \$35.00 Dinner | \$45.00

### **BRAND SELECTIONS**

#### ***PREMIUM LIQUOR***

Smirnoff Vodka, Cruzan Aged Light Rum, Beefeater Gin, Dewars White Label Scotch, Jack Daniels Whiskey, Jim Beam, Canadian Club Whiskey, Jose Cuervo Gold, Courvoisier VS

#### ***DELUXE LIQUOR***

Absolute Vodka, Bacardi Superior Rum, Captain Morgan's Rum, Tanqueray Gin, Johnny Walker Red Label, Maker's Mark, Jack Daniels Whiskey, Seagram's VO, 1800 Silver Tequila, Courvoisier VS

#### ***LUXURY LIQUOR***

Grey Goose Vodka, Hendricks Gin, Johnny Walker Black Label, Makers 46, Woodford Reserve, Crown Royal, Patron Silver, Hennessy Privilege VSOP

#### ***PREMIUM WINES***

Magnolia Grove by Chateau St. Jean: Rose, Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon  
Kenwood Sauvignon Blanc, LaMarca Prosecco

#### ***DELUXE WINES***

Magnolia Grove by Chateau St. Jean Rose, Pinot Grigio. J Lohr Chardonnay, Merlot, Cabernet Sauvignon  
LaMarca Prosecco

#### ***DOMESTIC BEER***

Budweiser Bud Light, O'Doul's Non-Alcoholic, Blue Moon Belgian White,  
Brooklyn Lager, Samuels Adams Boston Lager

#### ***IMPORTED BEER***

Heineken, Amstel Light, Modelo Especial



# Beverage

## Wine List

The wines on this Progressive Wine List are grouped in Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

### **SWEET TO OFF-DRY SPARKLING WINES LISTED FROM SWEETEST TO LESS SWEET**

Moet & Chandon (Imperial) Champagne | \$120.00

LaMarca Prosecco | \$55.00

### **DRY SPARKLING WINES LISTED FROM MILDEST TO STRONGEST**

Segura Viudas, Brut, Cava, 'Aria' | \$58.00

Mumm Cuvee Napa Brut Prestige | \$65.00

Piper-Heidsieck Brut Champagne NV | \$120.00

### **SWEET WHITE/ ROSE WINES LISTED FROM SWEETEST TO LESS SWEET**

Chateau Ste. Michelle Riesling | \$54.00

### **DRY LIGHT INTENSITY WHITE/ROSE WINES LISTED FROM MILDEST TO STRONGEST**

Magnolia Grove by Chateau St. Jean: Rose, Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon | \$46.00

Casa Smith, Pinot Grigio | \$64.00

### **DRY MEDIUM INTENSITY WHITE WINES LISTED FROM MILDEST TO STRONGEST**

Sea Pearl Sauvignon Blanc | \$62.00 Ferrari Carano Fume Blanc | \$65.00

Magnolia Grove by Chateau St. Jean, Chardonnay | \$46.00

**Continued:**

**DRY FULL INTENSITY WHITE WINES LISTED FROM MILDEST TO STRONGEST**

Magnolia Grove by Chateau St. Jean: Chardonnay I \$46.00

Chateau St. Jean Chardonnay, California I \$56.00

Great American Chardonnay I \$46.00

Meiomi Chardonnay I \$56.00

Kenwood Vineyards Chardonnay I \$56.00

**DRY MEDIUM INTENSITY RED WINES LISTED FROM MILDEST TO STRONGEST**

Magnolia Grove by Chateau St. Jean Merlot I \$46.00

J. Lohr Estate Merlot I \$52.00

Canoe Ridge Vineyard Merlot I \$52.00

Kenwood Vineyards Merlot I \$56.00

**DRY FULL INTENSITY RED WINES LISTED FROM MILDEST TO STRONGEST**

Line 39 Pinot Noir I \$54.00

Erath Pinot Noir I \$75.00

Mohua Wines Pinot Noir I \$75.00

Chalk Hill Pinot Noir I \$75.00

**DRY LIGHT INTENSITY RED WINES LISTED FROM MILDEST TO STRONGEST**

Rosemount Estate Diamond label Shiraz I \$55.00

Villa Antinori, Toscana Red I \$52.00

Magnolia Grove by Chateau St. Jean Cabernet Sauvignon I \$46.00

**DRY MEDIUM INTENSITY RED WINES LISTED FROM MILDEST**

Estancia Cabernet Sauvignon I \$66.00

Great American Cabernet Sauvignon I \$46.00

Avalon Cabernet Sauvignon I \$46.00



# Technology

## Audio Visual Services

Carlson Audio Visual is proud to be the preferred audio-visual provider at the New York Marriott Downtown.

Offering a variety of full staging capabilities including sets, props, backdrops, and presentation equipment, Carlson Audio Visual is a complete, turnkey meeting and event production company.

Our extremely skilled staff, utilizing an extensive inventory of the latest and most advanced technical presentation equipment, stands ready to partner in every facet of technical presentation applications. No matter your program's technical sophistication and staging requirements, Carlson Audio Visual will see to it that your event is a memorable success.

Carlson Audio Visual Center is the Extreme Customer Service® Company! For a customized quote for your event, please call the Audiovisual Department at 212-266-6297/6298

# General Information

## Standard Hotel Information and Policies

### GIFT BAG DISTRIBUTION/IN-ROOM DELIVERY CHARGES

The current charge for gift bag distribution/in-room delivery is \$3.08 per item, which is fully distributed to the Staff person performing this function. Hotel will charge to master account unless otherwise noted.

### PORTERAGE

Currently, portorage gratuities are \$9.92 per bag round trip. This charge is mandatory for all "group arrivals and/or departures." A group arrival and/or departure are the simultaneous arrival and/or departure of ten (10) or more guests via bus, van, etc., with the same group. Luggage includes any suit case or any type of carry on. For example: a duffle bag, bag pack, or laptop bag. Purses and small draw string bags are not included. Please insure all bags have name tags attached to each item.

Double move: If a group requests luggage to be moved from the guest rooms to a storage room due to an early arrival (before check in time) or late departure (after check out time), an additional fee of the one way portorage fee will be charged.

These charges will be charged to either the main group master account or the "sub-group" or "affiliated group" that is arriving and/or departing. An itinerary outlining all group arrivals and/or departures must be provided to the hotel at least two (2) weeks prior to arrival, and must outline who will be responsible for the portorage charge.

All portorage gratuities are in 2019 terms, with an increase in July 1<sup>st</sup>, 2020 and an annual increase July 1<sup>st</sup> of each year thereafter. Should your group arrive prior to standard check in time of 4:00pm or depart after standard check out time of 11:00am your group's luggage will be stored. Please note that you will not have access to the stored luggage during this time.

### OUTSIDE AUDIO VISUAL SERVICES POLICY

The New York Marriott Downtown's exclusive Audio Visual Department consists of trained and professional staff, an expansive inventory of technically advanced equipment and the award-winning quality one expects from the New York Marriott Downtown. The hotel reserves the right to supply all microphones whenever the use of the in-house sound system are desired, all wireless microphones and additionally to be the sole provider of any lighting hung in the ballroom meeting space. Should you need to utilize another audio visual, communication or production company the hotel reserves the right to approve any outside contractor(s). The criteria for approval is as follows: a) In the event that the patron chooses to use an outside audio visual, communication or production company, the hotel will levy a surcharge of \$2,500.00 per day or a fee equal to 20% of the anticipated lost revenue, which ever is greater. This fee or charge will be required to be paid to the hotel in the same method as all other services. b) Patron will provide a signed hold harmless clause which shall indemnify and hold Marriott, it's servants and employees, harmless from any and all losses, damages and claims arising out of injury or damage to equipment or property brought onto the hotel premises by an outside audio visual, production or communications company except to the extent caused by the gross negligence of Marriott. c) Proof of the contractors' liability insurance and Workmen' Compensation Insurance in the amount of one million dollars shall be provided to the hotel by the patron. These certificates must be received by the hotel a minimum of three business days prior to the event. Failure to provide any one of the aforementioned criteria will result in the non-approval of the proposed outside audio visual, production or communications contractor(s). in this circumstance Marriott reserves the right to provide all audio visual, production and communication services to the patron.

### SERVICE CHARGE

All Food, Beverage, Audio Visual and Room Rental fees are subject to applicable service charge (currently 25%). An 8.875% New York State tax applies to all charges. 16.16% of the Food & Beverage total and Room Rental Fee will be distributed to Servers and where appropriate, to Bussers and Bartenders assigned to the Event. 8.84% of the Food & Beverage total and Room Rental Fee will be used for administrative costs. The 25% service charge on Audio Visual Fees and, when Food & Beverage is not contracted for, on Room Rental Fees, is not a Gratuity and fully applies to the Hotel. **NO OTHER CHARGES ON THE 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.**

## TAXES

All Food, Beverage, Meeting Room Rental, Service Charges and equipment rentals are subject to applicable Sales Tax (currently 8.875%). An occupancy tax of 5.875% of the room rental will be charged for events of less than 75 people. In the event that the room rental is complimentary and there are less than 75 people, an occupancy tax of 5.875% of the 25% Food & Beverage service charge will apply. All meeting rooms are subject to a \$2.00 occupancy tax.

## VALET PARKING CHARGE

The current parking fee for the New York Marriott Downtown Hotel is: \$60.00 per day for standard sized vehicles and \$70.00 per day for oversized vehicles.

## FOOD & BEVERAGE

Food & Beverage is not permitted to be brought in from the outside. All food & beverage that is not provided by the hotel will be subject to a 25% service charge based on the price per person the hotel would charge for that specified meal period and on the total number of guests in attendance for the program.

## CASH BARS

If requesting a cash bar there will be a \$1,000 minimum in sales. Should the \$1,000 minimum not be met, the difference will be charged as a miscellaneous labor fee to the group master account.

## PACKAGE RECEIVING

Please contact the Fed Ex Office directly at [usa5523@fedex.com](mailto:usa5523@fedex.com) or (212) 964-4189.

## LABOR FEES

For groups less than 25 people, an additional labor fee of \$250 will apply.