EVENTS MENU
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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

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

(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

(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)
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

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

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

NEW YORK MARRIOTT MARQUIS 1535 BROADWAY NEW YORK, NY 10036 212 398-1900
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
Freshly Brewed Coffee, Monin Hazelnut and Vanilla Syrups, Decaffeinated Coffee and Assorted Teas
$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

$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
Starbucks’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

### 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

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

$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)
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, Shiitake 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

V=Vegetarian  VG=Vegan  DF=Dairy Free  GF=Gluten Free
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 Bolognaise $108 (V)
Mushroom and Cauliflower Pomodoro, Marquis Grown Basil, Lemon Oil

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

Roast Cauliflower Steak $108 (V, VG, GF, DF)
Quinoa and Mushroom Pilaf, Sauteed Spinach, Caper, 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

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

Seared 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)
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

Broccolini 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

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

V=Vegetarian  VG=Vegan  DF=Dairy Free  GF=Gluten Free
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)
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
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 Shimiji 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 POULTRY 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

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$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
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

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$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

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

Broccolini 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
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

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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

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

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

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$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

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

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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

<table>
<thead>
<tr>
<th>Package Type</th>
<th>Premium</th>
<th>Luxury</th>
<th>Mocktail Bar</th>
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<tr>
<td>1-Hour Package</td>
<td>$34</td>
<td>$37</td>
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<td>2-Hour Package</td>
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*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.

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

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<th>Premium</th>
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<td>Drinks</td>
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<td>Imported Beer</td>
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<td>Craft Beer</td>
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<tr>
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LABOR CHARGES
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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
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

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<td>1.5 Hours Unlimited Lunch Wine Service</td>
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<tr>
<td>1.5 Hours Unlimited Dinner Wine Service</td>
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<tr>
<td>Per Bottle House Wine Service</td>
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**LABOR CHARGES**
Bartenders - $285 per bartender up to 4 hours

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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

Rose
Magnolia Grove by Chateau St. Jean, Rose, California $65 per bottle
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, 2015 $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, 2013 $82 per bottle
- 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
- **Moët & 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