



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

Variety of Individual Yogurts

Fresh Cut Fruits and Berries

Homemade Granola
Dried Cranberries and Golden Raisins

(Select Three)

Assorted Marquis Muffins
Fresh Baked Coffee Cakes
Fruit Breads
Assorted Scones
Cinnamon Rolls
Assorted Danish
Butter Croissants
Yoghurt Parfait with House Made Granola and Berries
Mini Bagels and Cream Cheeses
Savory Danish (Ham & Cheese and Spinach & Feta)
Mature Cheddar and Brie with Crackers and Dried Fruit

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

***For Groups less than 25 people, an addition \$5 per person charge will apply**



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meetings  imagined

BREAKFAST BUFFET

Freshly Squeezed Orange Juice
Chilled Cranberry Juice
Chilled Grapefruit Juice

Variety of Individual Yogurts

Fresh Cut Fruits and Berries

Homemade Granola
Dried Cranberries and Golden Raisins

(Select Three)

Assorted Marquis Muffins
Fresh Baked Coffee Cakes
Fruit Breads
Assorted Scones
Cinnamon Rolls
Assorted Danish
Croissants

Yoghurt Parfait with House Made Granola and Berries
Mini Bagels and Cream Cheeses
Savory Danish (Ham & Cheese and Spinach & Feta)
Mature Cheddar and Brie with Crackers and Dried Fruit

Butter, Nutella®, Preserves, Honey

(Select One)

Cage Free Scrambled Eggs with Chives

Cage Free Egg Whites Scrambled
Sautéed Spinach

Rancho Scrambler
Chorizo, Cilantro and Bell Peppers

(Select One)

Seasoned Hash Browns
Peppers and Onions

Roasted Herbed Fingerlings
Caramelized Sweet Onions

Red Bliss Potatoes with Chorizo
and Bell Peppers

(Select Two)

Chicken Apple Sausage
Crisp Bacon Strips
Turkey Sausage
Pork Sausage
Canadian Bacon

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$77 per Person

***For Groups less than 25 people, an additional \$5 per person will apply**



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BREAKFAST ENHANCEMENTS

THE FOLLOWING SELECTIONS MAY BE ADDED TO CREATE AN ORIGINAL AND PERSONALIZED BREAKFAST BUFFET OR BRUNCH

SCOTTISH SMOKED SALMON

Capers, Onions, Parsley, Tomato and Cream Cheese
\$18 per Person

OMELETS MADE TO ORDER

Mushrooms, Ham, Cheddar Cheese, Tomatoes,
Sweet Peppers, Onions, Sausage and Smoked Salmon
\$19 per Person

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

BUILD YOUR OWN YOGURT PARFAIT

Individual Regular Plain, Fat Free and Flavored Yogurt Display
Housemade Granola, Berries, Dry Fruits and Honey
\$16 per Person

WAFFLE STATION

Strawberry Compote, Crème Fraiche and Vanilla Maple Syrup
\$15 per Person

ACAI BOWL STATION

Acai Berries, Berries and Banana
House Made Granola, Strawberries, Peanut Butter
Cocoa, Coconut Shavings, Chia Seeds, Almonds
\$21 per Person

***Attendant Required - \$285 each for 3 hours
Minimum of 100 People Required***

Minimum guarantee required

Continued



meetings  imagined

BREAKFAST ENHANCEMENTS

BREAKFAST SANDWICHES

Bacon, Cage Free Egg and Cheese Breakfast Wrap
Salsa Verde
\$15 per Person

Sausage Patty Cage Free Egg Cheddar Cheese
Brioche Bun
\$15 per Person

Buttermilk Biscuit Sandwich
Ham, Cage Free Egg and Cheese
\$15 per Person

Croque Monsieur
Toasted Cheese, Ham, Tomato
\$15 per Person

Croissant Breakfast Sandwich
Cage Free Eggs, Ham and Cheddar
\$15 per Person

Breakfast Empanadas
Sausage, Cheddar and Cage Free Scrambled Eggs
\$15 per Person

BREAKFAST ENHANCEMENTS

Thick Sliced Brioche French Toast
Vanilla Maple Syrup
\$15 per Person

Individual Granola Yogurt Honey
Parfait Shots
with Berries
\$10 per Person

Hot Oatmeal
Served with Raisins, Almonds, Brown
Sugar
Maple Syrup
\$9 per Person

Hard Boiled Cage Free Eggs
\$48 per Dozen



TWO COURSE PLATED BREAKFAST

APPETIZERS

(Select One)

Fresh Melon Ball Martini
Mint Syrup

Housemade Granola Parfait with Berries

Macerated Berry Cocktail with Citrus Crème Fraîche

ENTREÉS

(Select One)

Cage Free Scrambled Eggs with Tomato and Chives

Cage Free Scrambled Eggs with Smoked Salmon and Chives

Bacon and Gruyere Quiche

Spinach, Mushroom, Goat Cheese and Potato Frittata

All Breakfast Plated Entreés Include:

A CHOICE OF:

Bacon, Pork Sausage, Chicken Apple Sausage or Turkey Sausage

A CHOICE OF:

Seasoned Hash Browns, Peppers and Onions
Roasted Tri Color Fingerlings, Caramelized Sweet Onions
Smoked Paprika Roasted Potato Wedges

A CHOICE OF:

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

Nut Bread, Butter Croissants and Muffins
Butter, Preserves and Honey

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$74 per Person

***\$250 Labor Fee will apply for Groups less than 25 people**



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COFFEE BREAK MENUS

BEVERAGES

COFFEE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$25 per Person

BEVERAGE SERVICE

Variety of Diet and Regular Soft Drinks,
Bottled Iced Tea, Mineral Waters, Sparkling Flavored Waters,
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$26 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



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COFFEE BREAK MENUS

SALTY AND SWEET

Sour Cream Chips, BBQ Potato Chips,
Dried Fruits, Chocolate Bark, Salted Caramel Slice,
Flavored Sparkling Waters, Bottled Iced Tea, Assorted Soft Drinks, and Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$48 per Person

BUILD YOUR OWN TRAIL MIX

Yogurt Raisins, Dried Fruit, Cashews, Almonds, Pumpkin Seeds,
Sunflower Seeds, Toasted Coconut, Peanuts and Granola,
Yogurt Covered Pretzels, Variety of Seasonal Whole Fruits, Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$44 per Person

HIGH ENERGY

Assorted Health Bars, Fresh Fruit Cup,
Red Bull®, Gatorade®, Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$43 per person

STADIUM

Mini Black and White Cookies, Popcorn, Cracker Jacks®,
NY Pretzel, Whole Apples, Dry Roasted Peanuts,
Variety of Diet and Regular Soft Drinks Bottled Iced Tea and Bottled Water,
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$42 per Person

ITALIANO

Mini Cannoli's, Espresso Honey Panna Cotta,
Almond Mascarpone Cookies, Assorted Biscotti.
Chocolate Espresso Beans, Salted Almonds
Flavored Sparkling Waters and Starbucks® Frappuccino's, Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas, Coffee Syrups
\$42 per Person



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COFFEE BREAKS ENHANCEMENTS

Fresh Cut Fruits and Berries
\$19 per Person

Assorted Individual Yogurts
\$10 per Person

Individual Granola, Yogurt, Honey Parfait with Berries
\$10 per Person

Polly-O® String Cheese
\$9 Each

Individual Artisanal Popcorn
\$9 per Person

Ice Cream Cups
\$9 Each

Individual Pre-made Trail Mix
\$7 Each

Assorted Health Bars
\$7 Each

Assorted Cold Cereals
\$7 per Person

Individual Bags of M&M® Candies and
Assorted Candy Bars
\$5 Each

Individual Bags of Pretzels and Potato Chips
\$7 Each

Rice Krispies® Treats
\$5 Each

Tuscan Tiramisu with Almond Cookies
\$134 per Dozen

Chocolate Gluten Free Cookies
\$126 per Dozen

Assorted Fruit Danish
\$101 per Dozen

Assorted Homemade Muffins
\$101 per Dozen

Fruit and Nut Bread
\$101 per Dozen

Orange Marmalade Breakfast Loaf &
Apple Cinnamon Breakfast Bread
\$101 per Dozen

Assorted Mini Bagels
Cream Cheeses
\$101 per Dozen

Assorted French Macarons
\$101 per Dozen



COFFEE BREAKS ENHANCEMENTS

Assorted Homemade Cookies
Chocolate Chunk, Oatmeal Raisin,
Double Chocolate, Sugar
\$90 per Dozen

Brownies and Blondies
\$90 per Dozen

European Palmiers, Florentines, Madeleines and
Lady Fingers
\$90 per Dozen

Assorted Biscotti
\$90 per Dozen

Black and White Cookies
\$90 per Dozen

Rugelach
\$57 per Dozen

Variety of Seasonal Whole Fruits
\$57 per Dozen

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

Natural 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 and Grapefruit
\$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 Milk
\$8.50 Each



EXECUTIVE MEETING PACKAGE

MORNING COFFEE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Mini Bagels
Danish Pastry
Marquis Muffins
Butter, Cream Cheese, Preserves

Assorted Health Bars

Part Skim Polly-O String® Cheese

MID MORNING COFFEE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Assorted Biscotti

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

\$84 per Person



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PLATED THREE COURSE PLATED LUNCH

LUNCH APPETIZERS

SOUPS

Wild Mushroom Bisque en Croute

Potato and Leek Bisque en Croute

Corn Chowder en Croute

SALADS

Caesar Salad

Crisp Romaine Lettuce, Shaved Parmesan, Home Made Focaccia Croutons
Classic Caesar Dressing

Mixed Red Oak Leaf Greens

Blistered Grape Tomatoes, Roasted Mushrooms, Pickled Onions, Pine Nuts
Honey Balsamic Vinaigrette

Organic Greens

Toasted Pistachio, Queso Fresco, Dried Cherries
Raspberry Vinaigrette

Baby Spinach Salad

Goat Cheese, Shaved Egg, Crispy Pancetta
Lemon Vinaigrette

Continued



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PLATED THREE COURSE PLATED LUNCH

ENTREÉS

POULTRY

Honey and Citrus Glazed Chicken Breast
Asparagus Risotto, Apricot Chutney
Chicken Jus
\$113 per Person

Lemon Herb Roasted Chicken Breast
Spaghetti Squash, Citrus Farro, Haricot Verts, Tomato Jam
Natural Jus
\$113 per Person

Rosemary Chicken Breast
Asiago Cheese Mashed Potato, Heirloom Carrots
Chicken Demi-Glace
\$113 per Person

BEEF

Tomato Braised Beef Short Rib
Creamy Grits, Swiss Chard, Cipollini Onions
\$124 per Person

Herb Crusted Filet
Potato Wedge, Cream Spinach
Red Wine Bordelaise Sauce
\$127 per Person

FISH

Ponzu Glazed Salmon
Sticky White Rice, Bok Choy, Shiitake Mushrooms
Lime and Lemongrass Beurre Blanc
\$124 per Person

PASTA

Sicilian Kalamata Chicken, Cheese Tortellini
Broccoli Rabe, Gigante Beans
Light Tomato Broth
\$108 per Person

VEGETARIAN

Campanelle Ratatouille
Roasted Eggplant, Zucchini, Pepper, Arugula
Light Tomato Sauce
\$108 per Person

Swiss Char Ravioli
Spring Succotash
Reggiano Parmesan Sauce
\$108 per Person



PLATED THREE COURSE PLATED LUNCH

DESSERTS

New York's Finest Cheese Cake

Tuscan Tiramisu with Almond Cookies

65% Dark Chocolate Mousse Parfait

Upstate Apple and Almond Tart with Vanilla Sauce

Vanilla Brûlée with Fresh Raspberries

Fresh Seasonal Fruit and Berry Tart

Salted Chocolate Caramel Brûlée Tart

Strawberry Vacherin, Vanilla Mascarpone

Meyer Lemon Meringue Tart

LUNCH INCLUDES:

Marquis Lunch Rolls Served with Sweet Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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

Labor Fee will apply for Groups less than 25 people



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TWO COURSE COLD PLATED LUNCH

Coriander and Lime Crusted Chicken Breast
Mixed Greens, Citrus Vinaigrette, Couscous Biryani, Toasted Cashews, Ricotta Salata
\$104 per Person

Sofrito Marinated Chicken Breast
Romaine, Orzo, Roasted Corn and Green Chili
Roasted Pearls, Queso Fresco, Cilantro Vinaigrette
\$104 per Person

Herb Crusted Chicken Breast
Frisée and Arugula Salad, Cider Vinegar
Slab Bacon, Wholegrain Potato Salad, Boiled Egg
\$104 per Person

Apple Glazed Chicken Breast
Roasted Apple and Butternut Squash and Farro Salad
Toasted Marcona Almonds, Bibb Lettuce, Chive Crème Fraîche
\$104 per Person

Fig Glazed Chicken Breast
Arugula with Roasted Beets, Figs, Chives and Candied Pine Nuts,
Tomato and Endive Salad, Honey Balsamic Vinaigrette
\$104 per Person

Fine Herb Crusted Salmon
Bibb Lettuce, Hard Boiled Egg, Haricot Verts, Olives, Crumbled Blue Cheese and Sherry Vinaigrette
\$104 per Person

Cilantro and Lime Marinated Flat Iron Steak
Watercress, Frisée, Roasted Corn, Citrus Pickled Red Onion
Chimichurri Tomato Salad, Coriander Lime Vinaigrette
\$108 per Person

DESSERT

Marquis Viennese Pastries

LUNCH INCLUDES:

Marquis Lunch Rolls Served with Sweet Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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

\$250 Labor Fee will apply for Groups less than 25 people



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LUNCH BUFFETS

MIDTOWN KITCHEN

APPETIZERS

Baby Broccolini Salad
Shaved Red Onions, Golden Raisins, Bacon, Toasted Pinenuts, Yogurt Dressing

Gemelli, Asparagus, Parmesan, Green Peas, Light Italian Dressing

Marinated Shrimp, Roasted Corn, Cucumber, Oreganata

Mixed Field Greens, Marinated Garbanzo Beans, Roasted Tomato, Cucumber,
Pickled Red Onion, Balsamic Vinaigrette

ENTRÉES

Grilled Chicken Breast
Capers, Eggplant Gremolata
Natural Jus

Balsamic Braised Beef Short Ribs
Whole Grain Mustard Demi

Atlantic Seared Salmon
Zucchini Medley

Sautéed Rapini with Roasted Tomatoes

Butter Potato Puree

DESSERT

Homemade Fruit Pizza
Tuscan Tiramisu, Almond Anise Cookies

\$114 per Person

LUNCH INCLUDES:

Marquis Lunch Rolls Served with Sweet Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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

***For Groups less than 25 people, an additional \$5 per person will apply**



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LUNCH BUFFETS THEATER DISTRICT

APPETIZERS

Mixed Garden Greens, Hearts of Palm
Shaved Fennel, English Peas, Oven Roasted Tomato, Red Endive
White Balsamic Vinaigrette and Citrus Crème Fraîche Dressing

Organic Spinach, Frisée, Pears, Shallot
Champagne Vinaigrette

Red Quinoa and Artichoke Salad
Roasted Pepper, Scallion, Feta Cheese
Red Wine Vinaigrette

SOUP

Pasta Fagioli

ENTRÉES

Brick Chicken, Upstate New York Apple Compote

Mesquite Short Ribs, Real Slaw

Roasted Rosemary Potato
Bean Medley

DESSERT

New York's Finest Cheesecake
with Strawberries

Assorted Mini Cupcakes

\$114 per Person

LUNCH INCLUDES:

Marquis Lunch Rolls Served with Sweet Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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

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LUNCH BUFFETS

CHELSEA

APPETIZERS

Romaine and Arugula
Herb Croutons, Manchego Cheese, Ripe Oven Dried Tomato Chopped Eggs

Cucumber Salad, Pickled Red Pepper, Feta Cheese, Oregano Dressing

ENTRÉES

Marinated Chicken Breast
Potato Chips
Chimichurri Sauce

Pan Seared Whitefish
Tomato Caper Relish
Lemon Beurre Blanc

Mini Rigatoni with Squash
Lemon Parmesan Cream Sauce

Jumbo Asparagus with Herb Butter

DESSERT

Assorted Cookies

Fresh Seasonal Berries with Minted Sabayon

\$110 per Person

LUNCH INCLUDES:

Marquis Lunch Rolls Served with Sweet Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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

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LUNCH BUFFETS

ASIAN PACIFIC

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

Central Thai Green Papaya Salad

Salmon Poke with Pickled Radishes

Miso Soup
Tofu, Scallions

Blond Miso Glazed Chicken Breast

Chili Thai Beef

Dark Ginger Fried Rice
Green Onion, Napa Cabbage

String Beans with Water Chestnuts

Sticky White Rice

Chicken Lemongrass Dumplings in Bamboo Steamers

DESSERT

Green Tea Macarons

Mandarin Meringue Spoon

Lychee Panna Cotta

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$122 per Person

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

***For Groups less than 25 people, an additional \$5 per person will apply**



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LUNCH BUFFETS

DELI (Max 200 people)

Market Fresh Soup of the Day

Two Cabbage Coleslaw

Fingerling Potato Salad

Light Tuna Salad

Baby Mixed Lettuces, Radishes, Carrots
Citrus Vinaigrette and Buttermilk Ranch Dressings

Build Your Own Deli Meats Please Choose 3

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

Build Your Own Deli Cheese Please Choose 3

American
Swiss
Cheddar
Provolone
Pepper Jack
Smoked Gouda

Build Your Own Deli Breads Please Choose 3

Kaiser Rolls
Whole Wheat Rolls
Multigrain Rolls
Sliced Country Sourdough Bread
Sliced Rye Bread
Flat Bread
Sesame Hero

Gluten Free Bread Option Available on Request

Homemade Sea Salt and BBQ Flavored Potato Chips

Sweet and Tangy Pickles, Kosher Dill Pickles
and Giardiniera Pickled Vegetables
Shredded Lettuce, Sliced Red Onion & Tomato

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

DESSERTS

Assorted Mini Cup Cakes

New York's Finest Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Teas

\$108 per Person

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

***For Groups less than 25 people, an additional \$5 per person will apply**



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LUNCH BUFFETS

SOUP, SANDWICH AND SALAD

Market Fresh Soup of the Day

Baby Mixed Lettuces, Micro Radishes, Blistered Tomatoes, Toasted Sunflower Seeds
Citrus and Chive Vinaigrettes

Fingerling Potato Salad
Buttermilk and Chive Dressing, Bavarian Mustard
Crisp Bacon

Quinoa Salad
Caramelized Fennel, Fried Chickpeas
Honey-Citrus

Homemade Sea Salt Potato Chips

BISTRO STYLE SANDWICHES AND WRAPS **(Choose 4 Sandwiches)**

Tuna Fish Sandwich
Bibb Lettuce, Sliced Tomato, Multigrain Roll

Chicken Breast Sandwich
Cucumber, Tomato, Goat Cheese,
Micro Greens and Hummus on Sourdough Roll

Harissa Grilled Vegetable Wrap
Baby Spinach, Toasted Feta and Artichoke Hummus Spread

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

Greek Style Wrap
Romaine Lettuce, Toasted Feta Cheese,
Roasted Tomato, Cucumbers, Red Onion, Peppers,
Oreganata Dressing and Kalamata Tapenade

Sandwiches Continued



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LUNCH BUFFETS

SOUP, SANDWICH AND SALAD

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

Italian Style Hero
Mortadella, Salami, Capicola, Provolone,
Roasted Red Peppers, Pickled Red Onion on
Crusty Sesame Bread with Red Wine Vinaigrette

B.H.B (Bacon, Ham, Brie) Sandwich
Grilled Apple, Caramelized Red Onion Aioli on Pretzel Bread

Roasted Tomato and Mozzarella Sandwich
Balsamic Onions, Artichokes and Pesto on Ciabatta Bread

Tuscan Sandwich of Broccoli Rabe, Kale, Roasted Eggplant,
Candied Cipollini, Sundried Tomato and Fontina on Ciabatta Roll

DESSERT

Chocolate-Caramel Bars

Crema Catalana

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$110 per Person

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

***For Groups less than 25 people, an additional \$5 per person will apply**



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PLATED THREE COURSE DINNER

APPETIZER SOUPS EN CROUTE

Our Signature Wild Mushroom Bisque en Croute
Forest Mushrooms, Chervil and Truffle Oil

Leek and Potato Bisque en Croute

Corn Chowder en Croute

APPETIZER SALADS

Spring Mesclun Greens
Oven Roasted Tomato, Cucumber, Radishes,
Toasted Hazelnuts and Cherries
Balsamic Vinaigrette

Quinoa and Barley
Fresh Spinach, Pistachios, Apricots,
Cumin Orange Vinaigrette

Spinach, Kale, and Red Endive Salad
Shaved Hard Goat Cheese, Dried Cranberries,
Pickled Mustard Seeds, Bacon Lardons, Chives
Champagne Vinaigrette

APPETIZER TARTS

Brie and Pear Tart
Petite Rocket Greens, Balsamic

Roasted Artichoke and Caramelized Onion Tart
Red Endive Salad, Candied Pistachios

Goat Cheese Tart with Leek and Asparagus
Bundled Greens and Beet Syrup

DUET APPETIZERS

(\$6 per person surcharge)

Potato Leek en Croute & Salad
Spinach, Kale, Red Endive, Shaved Hard Goat
Cheese, Dried Cranberries,
Pickled Mustard Seeds, Bacon Lardons, Chives
Champagne Vinaigrette

Our Signature Wild Mushroom Bisque en Croute
& Market Greens
Blistered Tomatoes, Cucumbers, Pickled
Onions, Radishes,
Toasted Pine Nuts, Blue Cheese
Champagne Vinaigrette

Continued



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

meetings  imagined

PLATED THREE COURSE DINNER

DINNER ENTREÉS

POULTRY

Pan Seared Chicken Breast, Roasted Oyster Mushrooms
Bean Medley, Butter Mashed Potato
Rosemary Chicken Jus
\$138 per Person

Honey Roasted Chicken Breast
Swiss Chard, Lemon Farro
Lemon Thyme Chicken Jus
\$138 per Person

BEEF

Tender Braised Beef Short Rib
Cauliflower Potato Gratin, Ragout of Brussel Sprouts
and Pickled Mushrooms
Pinot Noir Reduction
\$146 per Person

Tomato Braised Beef Short Rib
Manchego Polenta, Carrots and Peas
Natural Jus
\$146 per Person

Herb Roasted Tenderloin
Cauliflower Puree, Asparagus, Roasted Tomatoes
Green Peppercorn
\$149 per Person

LAMB

Mustard and Herb Crusted Loin
Peruvian Potato, Two Color Bean Medley
Port Lamb Jus
\$161 per Person

FISH

Lemon Parmesan Crusted Cod
Braised Mustard Greens, Parsnip Puree, Pickled Red
Onions
\$146 per Person

Togarashi Dusted Scallops
Shiitake, Snow Pea Risotto
Beurre Blanc
\$146 per Person

VEGETARIAN

Roasted Beet and Goat Cheese Ravioli
Seasoned Arugula Greens
\$126 per Person

Portobello and Goat Cheese Turnover
Herb Stuffed Tomato, Parsnip Puree
\$126 per Person

Cauliflower Steak,
Sautéed Quinoa, Spinach, Wild
Mushrooms Capers, Golden Raisins
Pine Nut Relish
\$126 per Person

Warm Grain Moussaka
Eggplant, Lentils, Barley, Whole Roasted
Carrots
\$126 per Person

DUET ENTREES

Beef Tenderloin and Miso Glazed Cod
Pickled Shiitakes, Baby Bok Choy,
Carrot Ginger Puree and Jasmine Rice
\$159 per Person

Filet Tenderloin and Jumbo Shrimp
Asiago Polenta, Asparagus, Chile Lime
Beurre Blanc
\$159 per Person



PLATED THREE COURSE DINNER

DINNER DESSERTS

Pistachio & Lemon

Pistachio and Lemon Mousse
Raspberry Gelee, Pistachio Glaze
Lemon Sorbet

Modern Chocolate Savarin

Dark Chocolate Mousse
Chocolate Biscuit, Strawberry Brûlée
Red Glitter Glaze

Tropical

Caramel Milk Chocolate Mousse
Banana/Coconut Cream, Soft Coconut Biscuit, White Chocolate Yellow Glaze
Mango Sorbet

Evolutionary Tart

Vanilla Tart Shell, Yuzu Caramel and Praline Mousse

Strawberries and Cream Vacherin

White Velvet Chocolate Mousse with Strawberry/Mint Gelee
Meringue Hive

Chocolate Oval

Hazelnut Chocolate Mousse with Chocolate Black Out Cake
Chocolate Glaze and Milk Chocolate Ice Cream

DINNER INCLUDES:

Freshly Baked Dinner Rolls and Sweet Butter

Marquis Confections

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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

\$250 Labor Fee will apply for Groups less than 25 people



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

meetings  imagined

DINNER BUFFETS

LEXINGTON AVE DINNER

STARTERS

Roasted Beet Salad, Green Apples
Goat Cheese Crumble, Toasted Pine Nuts
Honey Balsamic Dressing

Roasted Asparagus & Shitake Mushroom Salad
Soy Bean, Red Pepper, Blond Miso Vinaigrette

Mixed Endive & Frisée Salad
Pears, Toasted Almond, Parmesan
Lemon Vinaigrette

Back Bay Shrimp Salad
Caper Remoulade, Cucumber, Green Beans

SOUP

Chef's Market Soup of the Day

MAINS

Bratwurst, Green Cabbage, Crisp Fingerling Potato
Warm Mustard Vinaigrette

Brick Pressed Chicken with Lemon Marsala
Chicken Jus

Mushroom Risotto

Corn Crusted Salmon
Hearts of Palm Salad

Orecchiette Pasta
Broccoli Rabe, Eggplant, Chili Flakes

\$153 per Person

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

***For Groups less than 25 people, an additional \$5 per person will apply**

STEAKHOUSE STATION

Attendant Required

Carved, Grilled Rib Eye
Idaho Wedge Frites, Roasted Asparagus
Cabernet Demi

DESSERTS

Dark Chocolate Mousse Cake

Coffee Caramel Parfait

Assorted French Macarons

Pineapple Meringue Shot

DINNER INCLUDES:

Freshly Baked Dinner Rolls and Sweet Butter

Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted Teas

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

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



meetings  imagined

DINNER BUFFETS

TASTE OF NEW YORK (100 PERSON MINIMUM)

COCKTAIL BAR

Individual Bloody Mary Shrimp Shots

Lobster Mango Margarita

Citrus Scallop Mojito, Avocado, Micro Mint

ANTIPASTO BAR

Roasted Vegetables, Marinated Olives
Marinated Artichokes, Roasted Fennel, Endive with Olive Oil
Crackers, Flatbreads

PASTA BAR

Attendant Required

Farfalle Carbonara with Pancetta and Peas

Gnocchi ala Vodka Sauce

NOODLE / SUSHI BAR

Chili and Cucumber Roll

Soba Noodle Salad with Roasted Eggplant, Napa Cabbage

Rolled Fish and Vegetable Sushi
(2 pieces Per Person)

Wasabi, Pickled Ginger and Soy Sauce

DIM SUM

Chicken Lemongrass Dumpling
Wasabi Pork Dumpling
Vegetable Shu Mai

Sriracha, Soy Sauce

TAPAS

COLD

Spanish Manchego Cheeses

Spanish Meats
Jamon Serrano, Spicy Capicola, Chorizo

HOT

Valencia Style Seafood Paella

Grilled Octopus
Papas Brava's, Chorizo, Red Pepper,
Smoked Paprika

Potato Croquettes

DESSERT BAR

Taste of New York Mini Pastries

Freshly Brewed Coffee, Decaffeinated
Coffee and Assorted Teas

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

\$153 per Person

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

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



meetings  imagined

RECEPTION

COLD HORS D'OEUVRES Butler Passed or Buffet Style

SHOOTERS

Jumbo Shrimp with Bloody Mary and Celery **
Lobster Mango Margarita **
Citrus Bay Scallop Ceviche **

SPOONS

Pesto Marinated Mozzarella, Tomato Compote **
Smoked Salmon & Caper "Tartar", Crème Fraîche and Caviar**
Ahi Tuna Poke, Wasabi Pea
Sweet Chili Lobster Salad with Tobiko Caviar**
Harissa Eggplant Purée, Spinach, Goat Cheese**
Cauliflower Couscous*/**

SKEWERED

Smoked Paprika Shrimp with Saffron Aioli and Cilantro**
Seared Tenderloin with Truffle Duxelle**
Jamon Wrapped Manchego with Quince**
Burnt Orange Glazed Shrimp with Cashews

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

**Vegetarian*

***Gluten Friendly*



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

meetings  imagined

RECEPTION

HOT HORS D'OEUVRES

Butler Passed or Buffet Style

BBQ Pulled Pork Spring Roll
Mini New York Cheese Steak Hoagie
Coney Island Frank in Blanket, Yellow Mustard
Mini Cheese Burger Sliders
Smoked Beef Brisket Empanada
Pastrami Roll
Short Rib and Stilton Tart
Peking Duck Spring Roll
Artichoke Croquettes Stuffed with Goat Cheese*
Classic Mini Crab Cakes, Caper Parsley Aioli
Thai Curry Samosa Triangle
Paella Bite
Pork Carnitas Taquitos
Lobster and Corn Spring Roll
Chicken and Cheese Empanada
Sesame Chicken Spring Roll
Chicken Parm Puff
Mushroom Arancini
Mushroom and Gouda Tart*
Spinach and Artichoke Purse*
Mini Potato Croquettes, White Truffle Oil*
Corn and Edamame Quesadilla*
Chicken Tikka Masala on a Skewer**

4 Pieces per Person - \$38

6 Pieces per Person - \$49

8 Pieces per Person - \$60

10 Pieces per Person - \$65

**Vegetarian*

***Gluten Friendly*



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

meetings  imagined

RECEPTION

DISPLAYS

Antipasto

Salami, Prosciutto, Tuscan Olives and Fresh Herbs Auricchio Provolone

Marinated Artichoke Hearts with Roasted Red Peppers

Roasted Fennel, Red Endive, Olive Oil, Fresh Herbs and Crushed Red Pepper

Roasted Eggplant, Asparagus and Radicchio, Garlic Herb Vinaigrette

Breadsticks and French Bread

\$25 per person

New York Murray's Cheeses

American Artisanal Cheeses

Fruit Compotes

Crackers, Flat Breads, Sliced French Bread

\$24 per Person

Mezze

White Bean Hummus

Roasted Tomato and Eggplant Salad

Spinach, Artichoke and Feta Spread

Tabbouleh Salad

Kalamata, Cucumber, Red Pepper

Toasted Pita

\$19 per Person

Bruschetta

Traditional Diced Roma Tomato

Roasted Tomato, Green Olive and Basil

Roasted Balsamic Mushrooms, Red Pepper, Asiago with Chives

Dried Cherries, Arugula, Red Pepper Flakes, Pine Nuts, Marinated Mozzarella

Toasted Baguettes

\$17 per Person

Marquis Crudit 

Carrots, Peppers, Cucumber, Asparagus, Squash

Garlic Parmesan Cream, Mint Dill Yogurt, Lemon Paprika Hummus

\$16 per Person

Minimum guarantee required



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RECEPTION

DISPLAYS

Jumbo Shrimp on Ice
Lemons, Cocktail and Mari Rose Sauces
100 Pieces at \$900
(Attendant Required)

Cracked Crab Claws on Ice
Remoulade Sauce, Lemons
100 Pieces at \$900
(Attendant Required)

Chilled Oysters on the Half Shell
Lemons, Mignonette and Cocktail Sauce
100 Pieces at \$650

Chilled Clams on the Half Shell
Lemons, Mignonette and Cocktail Sauce
100 Pieces at \$650

Marquis Sushi Display
Rolled Vegetable and Fish Sushi
Wasabi, Pickled Ginger and Soy Sauce
80 Pieces at \$720
Sashimi Available for Additional \$14.00 per Piece

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

*** Minimum guarantee required**

RECEPTION DISPLAYS AND STATIONS ARE ENHANCEMENTS FOR YOUR MENU

SUSHI ORDERS REQUIRE A MINIMUM OF 48HR NOTICE TO INCREASE ORDER

DELUXE SUSHI DISPLAY AVAILABLE UPON REQUEST



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

meetings  imagined

RECEPTION STATIONS

ACTION STATIONS

Whole Roasted Tenderloin
Creamed Spinach
Steak Sauce Demi
(Attendant Required)
\$39.00 per Person

Sage Roasted Turkey Breast
Shaved Brussels Sprouts Mashed Potatoes
Cranberry Relish, Pan Gravy
(Attendant Required)
\$30.00 per Person

“Pernil” Style Roasted Pork Shoulder
Spanish Yellow Rice with Beans
(Attendant Required)
\$30.00 per Person

Grilled Double Pork Chops
Caramelized Shallots, Chilled Fresh Apple Sauce
Butterball Potatoes
(Attendant Required)
\$35.00 per Person

Pan Sautéed Wild Forest Mushrooms
White Truffle, Pearl Onions, Chives
Porcini Cream Reduction
(Attendant Required)
\$22.00 per Person

Fine Herb Crusted Atlantic Salmon
Lemon Zest, Snow Pea Sprouts, Citrus Dill
Aioli
(Attendant Required)
\$38.00 per Person

Pan Seared Scallop
Sweet Potato Puree, Saffron Vanilla Sauce
(Attendant Required)
\$39.00 per Person

Whole Roasted Organic Chicken
Puffed Grain, House Pickles
(Attendant Required)
\$30.00 per Person

Tomato Braised Short Rib
St. André Polenta, Tri Color Carrots Peas,
Natural Jus
(Attendant Required)
\$32.00 per Person

Porcini Dusted Striploin
Mashed Potato, Wild Mushroom Ragout, Port
Wine Reduction
(Attendant Required)
\$36.00 per Person

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

* Minimum guarantee required



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RECEPTION STATIONS

PASTA STATION

Prepared to Order - Please Select Two

Penne ala Vodka

Mini Rigatoni Short Rib Ragout

Cavatappi Carbonara

Orecchiette

Kalamata Olives, Escarole, Oven Roasted Tomatoes,
Pecorino Cheese

Swiss Chard Ravioli

Mushroom Minestrone

Potato Gnocchi

Toasted Hazelnuts

Arugula Pesto Cream Sauce

Orecchiette

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

(Attendant Required)

\$32 per Person

PIEDMONT RISOTTO STATION

Please Select One

Asparagus with Spinach, Corn, and Shiitake

Risotto Milanese, Beef Short Rib, Barolo Reduction

Lobster, Peas, Mushrooms & Black Truffle Shavings

(Attendant Required)

\$32 per Person

MINI BRIOCHE SLIDER STATION

Please Select Two

BBQ Pulled Chicken

“Pernil” Style Roasted Pork

Meatball Parmesan

Cheeseburger Sliders, Lettuce, Tomato,
Onion, Pickle

BBQ Pulled Pork served with Cole Slaw

Crab Cake with Caper Aioli

Butter Braised Lobster Roll

Pork Belly Banh Mi, Pickled Vegetables, Cilantro,

Steamed Lilly Buns

*Served on Mini Brioche Rolls unless
otherwise noted*

(Attendant Required)

\$32 per Person

GOURMET MAC AND CHEESE STATION

Prepared to Order

*Station Includes Traditional 3-Cheese Mac ~
Select One Additional Flavor*

Truffle Mac and Cheese

Pecan Wood Smoked Bacon and Gruyere

Shredded Pork

Butter Poached Lobster

Sharp Cheddar and BBQ Pulled Chicken

Shredded Beef Short Rib, Caramelized Shallot
and Herbs

(Attendant Required)

\$30 per Person

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

*** Minimum guarantee required**



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RECEPTION STATIONS

CALI-TACO STATION

Prepared to Order, Please Select Two

Baja Mahi Mahi Taco, Mango Slaw
Tomatillo and Cucumber Salsa

Ancho BBQ Chicken Taco, Jicama Slaw
and Cilantro Crème

BBQ Pulled Beef, Cabbage Slaw, Chipotle Aioli

Tuna Taco, Wasabi Cream, Micro Shiso, Spicy Aioli

(Attendant Required)

\$31 per Person

MINI BURGER AND DOGS STATION

Please Select One Burger and One Hot Dog

BURGERS

Mini Angus Cheeseburger Slider, Lettuce, Tomato, Pickle

Mini Angus Beef Slider, Lettuce, Tomato, Pickle

BBQ Pulled Chicken Slider

BBQ Pulled Pork Slider

Spicy Mustard, Ketchup, Mighty Mo Sauce

DOGS

Mini Hot Dogs with Sauerkraut

NY Style Foot Long Hot Dog

Hot Dog with Sauerkraut, Stewed Onions

Spicy Mustard, Ketchup, Mighty Mo Sauce

(Attendant Required)

\$27 per Person

BANH MI STEAMED LOTUS BUN SANDWICH STATION

Please Choose One

Ginger Barbeque Pork Belly

Mongolian Beef Short Rib

Served with House made Pickled Cabbage
Slaw, Spicy Aioli

(Attendant Required)

\$27 per Person

STEAMED DIM SUM STATION

Chicken Lemongrass Pot Sticker

Vegetable Shiu Mai

Pork Wasabi Dumpling

Served with Soy Sauce, Hot Mustard
and Sriracha

\$25 per Person

PAELLA STATION

Please Select One

Traditional Valencia Style Paella
Chicken, Chorizo and Seafood

Seafood Paella

\$23 per Person

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

*** Minimum guarantee required**



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THE MARQUIS DESSERT BUFFET

Please Select Ten

Vanilla Salted Chocolate Caramel Slice

Peanut Butter Banana Tarts

Opera Cake

Assorted French Macarons

Praline and Lemon Parfait

Red Velvet Cake Pops

Soft Set New York Cheesecake

Raspberry Lime Pavlova

Black Out Cake with Coffee Curd

S'mores Popsicles

Meyer Lemon and Raspberry Dome

Black Forest Tart

Salted Caramel and Passion Breton

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$75 per Person

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



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

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DESSERT STATIONS

S'MORES STATION

Caramelized Vanilla Marshmallow
Dipped in Milk Chocolate with Graham Cracker Crumbs
(Attendant Required)
\$22 per Person

INTERNATIONAL PASTRY DISPLAY

Selection of Mini Pastries, Cookies and Biscuits
\$25 per person

CHOCOLATE FONDUE

Warm Milk Chocolate served with:
Strawberries, Marshmallows, Pretzel Sticks, Dried Apricots and Biscotti
\$22 per Person

GELATO STATION

Assorted Fruit Shots
Pistachio, Chocolate, Strawberry and Vanilla Gelato
(Attendant Required)
\$25 per Person

ICE CREAM SANDWICH STATION

Chocolate Chip Walnut
Red Velvet
Crackly Chocolate
(Attendant Required)
\$23 per Person

ICE CREAM STATION

Vanilla, Chocolate and Strawberry Ice Cream
Served with the Following Toppings:
Sprinkles, Cherries, Oreo Crumbs, Mini Marshmallows
Chocolate Sauce, Raspberry Sauce
(Attendant Required)
\$23 per Person

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



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, Dewar's White Label Scotch, Smirnoff Vodka, Beefeater Gin, Canadian Club Whiskey, Cruzan Rum Aged Light, Jose Cuervo Traditional Silver Tequila, Courvoisier VS Cognac
Standard Red, Sparkling and White Wines
Bud Light, Corona, Sam Adams Seasonal, Brooklyn Brewery Lager, Blue Point Brewing Company Hoptical Illusion IPA, Modelo Especial, St. Pauli Girl Non-alcoholic Beer
(Assorted Pepsi and Schweppes soda products)

LUXURY PACKAGE

Jack Daniel's Whiskey, Johnny Walker Black Label Scotch, Tito's Vodka, 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
Bud Light, Heineken, Amstel Light, Sam Adams Seasonal, Blue Point Brewing Company Hoptical Illusion IPA, Brooklyn Brewery Lager, Modelo Especial, St. Pauli Girl Non-alcoholic Beer
(Assorted Pepsi and Schweppes soda products)

MOCKTAIL PACKAGE

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

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

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

LABOR CHARGES

Bartenders - \$285 per bartender up to 4 hours

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



HOST SPONSORED BAR

(Per Drink Basis)

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

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

PREMIUM PACKAGE

Jim Beam White Label Whiskey, Dewar's White Label Scotch, Smirnoff Vodka, Beefeater Gin, Canadian Club Whiskey, Cruzan Aged Light Rum, Jose Cuervo Traditional Silver Tequila, Courvoisier VS Cognac

Standard Red, Sparkling and White Wines

Bud Light, Corona, Sam Adams Seasonal, Blue Point Brewing Company Hoptical Illusion IPA, Brooklyn Brewery Lager, Modelo Especial, St. Pauli Girl Non-alcoholic Beer

(Assorted Pepsi and Schweppes soda products)

LUXURY PACKAGE

Jack Daniel's Whiskey, Johnny Walker Black Label Scotch, Tito's Vodka, 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

Bud Light, Heineken, Amstel Light, Sam Adams Seasonal, Blue Point Brewing Company Hoptical Illusion IPA, Brooklyn Brewery Lager, Modelo Especial, St. Pauli Girl Non-alcoholic Beer

(Assorted Pepsi and Schweppes soda products)

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

LABOR CHARGES

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

meetings  imagined

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



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WINE SERVICE PACKAGE PLAN

(Per Person basis)

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

PREMIUM

White

Beringer Vineyards White Zinfandel, California
Stone Cellars by Beringer Pinot Grigio, California
Stone Cellars by Beringer Chardonnay, California
BV Century Cellars Chardonnay, California

Red

Stone Cellars by Beringer Merlot, California
Stone Cellars Beringer Cabernet Sauvignon, CA
BV Century Cellars Merlot, California
Bealieu Vineyards Century Cellars, Cabernet Sauvignon, California

LUXURY

White

Chateau Ste. Michelle, Riesling, Columbia Valley, WA
Clos du Bois, Chardonnay, California
Kenwood Vineyards, Sauvignon Blanc, Sonoma County
Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Guilia

Red

Mark West, Pinot Noir, California
Estancia Cabernet, Keyes Canyon Ranch, Paso Robles, California
Columbia Crest, Cabernet Sauvignon, H3, Columbia Valley, WA
Aquinas, Cabernet Sauvignon, Napa Valley, CA

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

LABOR CHARGES

Bartenders - \$285 per bartender up to 4 hours

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



WINE & CHAMPAGNE – PREMIUM SELECTIONS

White

Stone Cellars by Beringer Pinot Grigio, California 2014	\$52 per bottle
Beringer Vineyards White Zinfandel, California 2014	\$52 per bottle
Stone Cellars by Beringer Chardonnay, California 2014	\$54 per bottle
BV Century Cellars Chardonnay, California, 2014	\$54 per bottle

Red

Stone Cellars by Beringer Merlot, California 2014	\$52 per bottle
Stone Cellars by Beringer Cabernet Sauvignon, California 2014	\$52 per bottle
BV Century Cellars Merlot, California 2013	\$54 per bottle
Bealieu Vineyards Century Cellars Cabernet Sauvignon, California 2013	\$54 per bottle

Sparkling Wine

Freixenet Blanc de Blanc, San Sadurni d Anoià	\$52 per bottle
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WINE & CHAMPAGNE – LUXURY SELECTIONS

White

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

Red

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

Sparkling Wine

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

Rose

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