



INTERCONTINENTAL.
NEW YORK TIMES SQUARE



EVENT AND CATERING MENUS



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CONTINENTAL BREAKFASTS

Continental Breakfast

- Fresh Sliced Seasonal Fruit and Berries
 - Steel Cut Oatmeal with Brown Sugar and Gold Raisins
 - Bakery Basket with Croissants, Danish, Muffins and Bagels
 - Assortment of Spreads to include Butter, Cream Cheese (Regular, Vegetable, and Low Fat), Honey and Assorted Natural Preserves
 - Orange, Grapefruit, Apple and Cranberry Juices
 - Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas
- \$68.00 per person



The InterContinental

- Fresh Sliced Seasonal Fruit and Berries
 - Steel Cut Oatmeal with Brown Sugar and Gold Raisins
 - Egg White Breakfast Wraps with Spinach and Tomato
 - Bakery Basket with Croissants, Danish, Muffins and Bagels
 - Assortment of Spreads to include Butter, Cream Cheese (Regular, Vegetable, and Low Fat), Honey and Assorted Natural Preserves
 - Orange, Grapefruit, Apple and Cranberry Juices
 - Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas
- \$74.00 per person



Breakfast Enhancements

- Add any of the following:
- Assorted Cold Cereals, Whole and Skim Milk, Berries
\$8.00 per person
 - Organic Fat-Free Yogurt, Homemade Granola Parfait
\$8.00 per person
 - Breakfast Burrito, Scrambled Egg, Chorizo, Jack Cheese, Salsa
\$12.00 per person
 - Egg White Breakfast Wraps with Spinach and Tomato
\$12.00 per person
 - Naked Juice Smoothies
\$10.00 per person
 - Assorted Scones with Mixed Berry Mascarpone and Whipped Agave Butter
\$10.00 per person
 - Steel Cut Oatmeal with Raisins, Bananas and Brown Sugar
\$10.00 per person
 - Smoked Salmon, Plain and Vegetable Cream Cheese, Sliced Beefsteak Tomatoes, Red Onions, Lemon, Capers
\$24.00 per person
 - European Style Breakfast, Charcuterie and Cheese Selection
\$28.00 per person



All breakfast options are charged for a minimum of 15 people.

All indicated prices are exclusive of 8.875% sales tax and 25% banquet service charge. All fees and taxes are subject to change.

PLATED BREAKFASTS

All main course breakfast selections include a choice from Act One and Act Two courses, freshly squeezed orange juice, breakfast pastry assortment with butter and natural fruit preserves, freshly brewed coffee, decaffeinated coffee, and a selection of herbal and International teas.

ACT ONE

Select one of the following

- Fresh Sliced Seasonal Fruit and Berries served with Honey Yogurt Drizzle
- Organic Fat-Free Greek Yogurt and Homemade Granola Parfait
- Sectioned Ruby Red Grapefruit
- Fruit Smoothie

ACT TWO

Select one of the following:

- Three Egg Omelet with Apple Wood Smoked Bacon, Sharp Cheddar and Breakfast Potatoes
\$85.00 per person
- Farmers Market Egg White Frittata, Herb Roasted Fingerling Potatoes, Vine Ripe Cherry Tomato, Grilled Jumbo Asparagus
\$85.00 per person
- Soft Scrambled Eggs, Smoked Salmon, Asparagus, Sundried Tomato, Scallions and Breakfast Potatoes
\$85.00 per person
- Challah French Toast served with Caramelized Bananas and Fresh Berry Mascarpone with Agave-Cinnamon Butter, Chicken Apple Sausage and Grilled Roma Tomato
\$90.00 per person



All breakfast options are charged for a minimum of 15 people.

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BREAKFAST BUFFETS

All breakfast buffets are based on two-hour service and come with the following:

- Bakery Basket with Croissants, Danish, Muffins, and Bagels
- Assortment of Spreads to include Butter, Cream Cheese (Regular, Vegetable, and Low Fat), Honey, and Assorted Natural Preserves
- Orange, Grapefruit, and Cranberry Juices
- Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas

All American Breakfast Buffet

- Fresh Sliced Seasonal Fruit and Berries
- Scrambled Eggs with Chives
- Chicken Apple Sausage, Apple Wood Smoked Bacon, Breakfast Potatoes
- Selection of Individual Greek Yogurts

\$85.00 per person

Manhattan Brunch

- Fresh Sliced Seasonal Fruit and Berries
- Smoked Salmon Display with Plain and Vegetable Cream Cheese, Sliced Beefsteak Tomatoes, Red Onions and Capers
- Challah French Toast with Caramelized Bananas, Fresh Berry Mascarpone and Agave-Cinnamon Butter
- Apple Wood Smoked Bacon, Chicken Apple Sausage, Herbed Red Bliss Potatoes
- Farm Fresh Eggs – Our Chefs Prepare Organic Eggs and Omelets To Order. Toppings include: Onions, Peppers, Mushrooms, Tomatoes, Ham, Cheddar and Swiss Cheeses
- Lyonnais Potatoes

\$125.00 per person plus chef attendant fee*

CHEF ATTENDED STATIONS

Chef-Attended Stations may be ordered to enhance any of our Continental or Breakfast Buffets.

Farm Fresh Eggs (Omelet Station)

Our Chefs Prepare Organic Eggs and Omelets To Your Specifications with Onions, Peppers, Mushrooms, Tomatoes, Ham, Cheddar and Swiss Cheeses

\$25.00 per person plus chef attendant fee*

Belgian Waffle Station

Enjoy Warm Waffles with a Variety of Toppings Including Local Maple Syrup, Mixed Berry Mascarpone, Strawberries, Walnuts, Fruit Compote, Caramelized Bananas and Chocolate Sauce

\$25.00 per person plus chef attendant fee*



All breakfast options are charged for a minimum of 15 people.

* Attending Chef required for all stations (\$295 for up to two hours—One chef per 75 attendees).

Stations are displayed for up to two hours; additional time incurs a nominal fee of \$25 per person per hour.

All indicated prices are exclusive of 8.875% sales tax and 25% banquet service charge. All fees and taxes are subject to change.



BREAKS—INTERMISSION MENU

All Breaks stations are served with freshly brewed coffee, decaffeinated coffee, and a selection of herbal and International teas.

Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal and International Teas

\$28.00 per person

Coffee And Soft Drink Service

Assorted Soft Drinks and Bottled Waters

\$36.00 per person

Donuts and Coffee

A Bountiful Variety of Local Donuts and Coffee Breads
Caramel Sauce, Chocolate Sauce, Sprinkles and Powder Sugar
Assorted Soft Drinks and Bottled Waters

\$45.00 per person

High Energy Break

Regular and Sugar Free Red Bull, Assorted Gatorade, Trail Mix, Nuts, Power Bars, Assorted Granola Bars, Seasonal Hand-Picked Whole Fruit

\$45.00 per person

Happy Trails

Wasabi Peas, Yogurt Covered Raisins, Chocolate Covered Almonds, Roasted Peanuts, Sundried Dried Fruit, Chocolate M&M's, and Roasted Cashews. Seasonal Hand-Picked Whole Fruit
Assorted Soft Drinks and Bottled Waters

\$45.00 per person

Salty and Sweet

Individual Bags of Assorted Flavored Chips and Popcorn, Roasted Peanuts and Rice Krispies Treats
Flavored Sparkling Waters, Bottled Iced Teas, Assorted Soft Drinks
Assorted Soft Drinks and Bottled Waters

\$45.00 per person

Milk & Cookies

Warm Double Chocolate Chip Cookies, Brownies and Blondies, Chilled Ronnybrook Farms Milk

Freshly Brewed Coffee, Decaffeinated Coffee, a Selection of Herbal and International Teas, Assorted Soft Drinks and Bottled Waters
\$45.00 per person

Candy Land Break

Assorted Candies to include: Mini Snickers, Mini Twix, Mini Butterfinger, Mini Krackle Bars, Hershey Kisses, Sweet Tarts, Butterscotch, Dum Dum Pops, Twizzlers, and Sugar Free Candies
Assorted Soft Drinks and Bottled Waters

\$45.00 per person

Grab-N-Go Break

Assorted Bagged Snacks to Include: Mini Oreos, Cheese Nips, Veggie Straws, Pretzels, Pita Chips, Trail Mix, Animal Crackers, Famous Amos Cookies
Assorted Soft Drinks and Bottled Waters

\$50.00 per person

Tea Time Break

Miniature Sandwiches -Turkey, Watercress, Smoked Salmon
Lemon Madeleines Biscotti Cookies, French Macaroons
Assorted Soft Drinks and Bottled Waters

\$55.00 per person

Enhancements

Add any of the following to the main menu:

- Fresh Seasonal Whole Fruit
\$9 per person
- Fresh House Baked Cookies
\$9 per person
- Scones and Three Berry Mascarpone
\$11 per person
- Fudge Brownies
\$11 per person
- Assorted Truffles
\$16 per person
- A Selection of Kind Bars, Luna Bars And Kashi Bars
\$12 per person
- New York Cheesecake Pops
\$13 per person
- French Butter Cookies and Macaroons
\$13 per person
- Chocolate Dipped Strawberries
\$15 per person
- Raw Vegetables with Assorted Dips
\$13 per person
- Good Humor, Häagen-Dazs and Frozen Fruit Bars
\$15 per person

All breaks options are charged for a minimum of 15 people. All break stations are displayed for up to two hours.
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PLATED LUNCHES

All plated lunches are served with freshly brewed coffee, decaffeinated coffee, and a selection of herbal and International teas.

ACT ONE

Select one of the following:

- Lobster Bisque, Tomato Basil Soup, French Onion Soup
- Wedge Salad, Iceberg, Grape Tomato, Scallions, Bacon, Buttermilk Herb Dressing
- Organic Greens, Caramelized Pears, Maytag Blue Cheese, Cranberry Dressing
- Beefsteak Tomato, Mozzarella Napoléon, Basil Oil, Parmesan Crisp
- Asian Baby Kale Salad, Edamame, Rainbow Carrots, Shiitake Mushrooms, Honey Miso Dressing, Caesar Salad, Crispy Parmesan Crouton
- Burrata Salad, Baby Arugula, Roasted Peppers, Pomegranate Balsamic Drizzle

ACT TWO

Select one of the following:

Chicken

- Rooftop Honey Chicken Breast, Roasted Butter Potatoes, Chicken Jus
- Chicken Saltimbocca, Roasted Asparagus, Mushroom Marsala Reduction, Herb Risotto
- Sautéed Chicken Breast, Artichoke, Orzo, Tomato Fricassée, Panko
- Herb Crusted Chicken, Parsley Risotto, Corn Purée

\$120.00 per person

A charge of \$25 per person will be applied for tableside choice of two entrées.

A charge of \$20 per person will be applied for dual entrées.

All lunches are charged for a minimum of 15 people.

All indicated prices are exclusive of 8.875% sales tax and 25% banquet service charge. All fees and taxes are subject to change.

Fish

- Center Cut Salmon, Chive Mashed Potatoes, Buttered Asparagus
- Seared Filet of Halibut, Rainbow Swiss Chard, Vegetable Couscous
- Pan Seared Bass, Baby Bok Choy, Thai Curry Jus, Coconut Lime Rice
- Moroccan Spiced Salmon, Smashed Potato Hash, Medjool Date Compote

\$125.00 per person

Meat

- Petit Filet Mignon, Yukon Gold Mashed Potato, Asparagus, Madeira Wine Reduction
- Grilled Dry Aged New York Strip, Roasted Potatoes, Wilted Spinach, Grilled Roma Tomatoes, Brown Shallot Sauce
- Pan Seared Pork Tenderloin, Haricot Verts, Apple Compote, Romesco Sauce, Sage Dressing
- Braised Beef Short Ribs, Horseradish Potato Purée, Merlot Reduction

\$130.00 per person

Vegetarian

- Roasted Golden Cauliflower Steak, Heirloom Carrots, Sautéed Spinach, Lemon Herb Vinaigrette
- Vegetable Lasagna Rollatini, Brie Fondue

\$115.00 per person

CURTAIN CALL

Select one of the following:

- Carrot Cake, Spiced Whipped Cream
- Smooth Hazelnut Gelato, Rich Chocolate Sauce, in a Flute Glass
- NY Cheesecake, Raspberry Sauce, Whipped Cream
- Hazelnut Crunch, Dark Chocolate, Milk Chocolate, White Chocolate Cream
- Seasonal Fruit Tart
- Tiramisu
- Gluten Free Chocolate Caramel Crunch, Vanilla Whipped Cream



LUNCH BUFFETS

All buffets are displayed for up to two hours and come with freshly brewed coffee, decaffeinated coffee, a selection of herbal and International teas, assorted soft drinks and bottled waters.

Pre-Made Sandwich Buffet

Choice of three pre-made sandwiches

Grilled Portabella, Goat Cheese, Roasted Peppers in a Spinach Wrap

Black Forest Ham, Brie Cheese, Apricot Jam on a French Baguette

Roasted New York Sirloin, Taleggio Cheese, Onion Jam Baby Spinach on a Ciabatta

Grilled Chicken Caesar Wrap

Montauk Lobster Roll

Roasted Turkey Breast, Swiss in a Wrap

Prosciutto, Fresh Mozzarella, Tomato and Basil on Focaccia

Grilled Lemon Thyme Chicken, Baby Spinach, Feta, Kalamata Olives, Hummus in a Wrap

Assorted Brownies, Blondies, and Fruit Bars

Accompaniments

Choice of Two:

Chopped Cobb Salad, Citrus Vinaigrette

Old-Fashioned Potato Salad, Herb Crème Fraiche

Faro Salad, Grilled Artichoke Hearts, Vidalia Onions, Basil, Spinach

Fingerling Potato Salad, Bavarian Mustard Dressing

Baja Quinoa Salad, Black Beans, Cucumber, Green Peppers, Cilantro Vinaigrette

Gemelli Pasta Salad, Asparagus, Peas Edamame, Gremolata Dressing

Baby Spinach Salad, Julienne Mango, Toasted Pecans, Jicama, Bean Sprouts

\$125.00 per person

Deli Display

Platter of Roasted Deli Meats, Baked Virginia Ham, Grilled Chicken Breast, Roast Sirloin, Smoked Turkey Breast

Assorted Cheeses: Sliced American, Swiss, Provolone, Mozzarella, Monterey Jack, Cheddar

Selection of Breads and Rolls

Assorted Brownies, Blondies, and Fruit Bars

Accompaniments

Choose two:

Chopped Cobb Salad, Citrus Vinaigrette

Fingerling Potato Salad, Bavarian Mustard Dressing

Gemelli Pasta Salad, Asparagus, Peas Edamame, Gremolata Dressing

\$125.00 per person



Pan-Asian

Miso Soup

Napa Cabbage Salad, Cashews, Won Ton Crisps, Ginger Chive Dressing

Teriyaki Salmon, Baby Bok Choy

Yuzu Glazed Chicken Breast, Flash Fried Asian Vegetables, Steamed Pork Dumplings

Egg Fried Rice

Chinese Long Beans, Toasted Sesame Seeds, Ginger Glaze

Almond Cookies

Star Anise Marinated Fruit Salad

\$130.00 per person

Little Italy

Tuscan White Bean Soup

Panzanella Salad, Crusty Focaccia Croutons, Arugula, Hot House Cucumbers, Roma Tomatoes, Red Onion, Basil Vinaigrette

Burrata Salad, Baby Arugula, Roasted Peppers, Pomegranate Balsamic, Drizzle Gemelli Pasta, Spicy Italian Sausage Ragout

Atlantic Cod Originate, Garlic Broccoli Rabe, Lemon Caper Beurre Blanc

Rosemary Chicken Breast, Fontina, Polenta, Mushroom Reduction

Focaccia Bread, Olive, Ciabatta Rolls

Berry Pana Cotta

Assorted Italian Mini-Pastries

\$130.00 per person

All lunch buffets are charged for a minimum of 15 people. Additional buffet time incurs a nominal fee of \$25 per person per hour.

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BUILD YOUR OWN BUFFET

All buffets are displayed for up to two hours and come with freshly brewed coffee, decaffeinated coffee, a selection of herbal and International teas, assorted soft drinks, and bottled waters.

ACT ONE

Select two of the following:

- Lobster Bisque
- Classic Chicken Noodle Soup
- Tomato Bisque
- Organic Greens, Balsamic Vinaigrette
- Caesar Salad, Shaved Parmesan, Caesar Dressing
- Napa Cabbage Salad, Cashews, Wonton Crisps, Ginger Chive Dressing
- Fingerling Potato Salad, Bavarian Mustard Dressing
- Baja Quinoa Salad, Black Beans, Cucumber, Green Peppers, Cilantro Vinaigrette
- Gemelli Pasta Salad, Asparagus, Peas Edamame, Gremolata Dressing
- Baby Spinach Salad, Julienne Mango, Toasted Pecans, Jicama, Bean Sprouts
- Burrata Salad with Baby Arugula, Roasted Peppers, Pomegranate Balsamic Drizzle

ACT TWO

Select three entrées:

Chicken

- Free Range Chicken Breast with Rosemary Jus and Roasted Cauliflower Puree
- Chicken Breast, Wild Mushrooms and Herb Roasted Potatoes with a Port Wine Reduction
- Agave Soy Glazed Chicken Breast, Black Rice, Tangerine Red Onion Relish

Fish

- Blackened Atlantic Salmon, Cucumber Tomato and Red Onion Salad
- Herb Crusted Halibut, Roasted Red and Yellow Pepper Medley, Romanesco Sauce
- Wild Sea Bass, Braised Swiss Chard, Tomato Fennel Broth

Meat

- Seared New York Strip, Yukon Gold Potatoes, Wilted Spinach, Peppercorn Brandy Sauce
- Maple Glazed Pork Loin, Candied Yams, Brown Shallot Sauce
- Beef Tenderloin, Haricot Vert, Portobello, Grape Tomato, Bordelaise Sauce
- Braised Beef Short Ribs, Horseradish Mashed Potato, Merlot Reduction

Vegetarian

- Rigatoni Pasta, Local Vegetables, Wild Mushrooms, Roasted Garlic Broth
- Vegetable Lasagna, Seasonal Vegetables, Ricotta, Tomato Basil Sauce
- Eggplant Involtini, Gorgonzola Fondue, Tomato Basil Sauce

SIDES

Select three of the following:

- Grilled Asparagus
- Ratatouille
- Haricot Verts
- Brussels Sprouts
- Mashed Potatoes
- Fingerling Potatoes
- Roasted Red Bliss Potatoes

CURTAIN CALL

Select two of the following:

- Assorted French and Italian Pastries
- New York Cheesecake Bites
- Slice Seasonal Fruit
- Rice Pudding

\$145.00 per person



All buffet options are charged for a minimum of 15 people. Additional buffet time incurs a nominal fee of \$25 per person per hour. All indicated prices are exclusive of 8.875% sales tax and 25% banquet service charge. All fees and taxes are subject to change.

BOXED LUNCH

All boxed lunches come with a house baked cookie, chips, apple and a soft drink or bottled water.

Executive Lunch Box

Select one of the following:

- Old-Fashioned Potato Salad with Herb Creme Fraiche
- Baja Quinoa Salad, Black Beans, Cucumber, Green Peppers, Cilantro Vinaigrette
- Penne Pasta Salad, Baby Arugula, Ciliegini Mozzarella, Black Olives

Select up to three of the following:

- Grilled Portabella, Goat Cheese, Roasted Peppers, served in a Spinach Wrap
- Black Forest Ham, Brie Cheese, Apricot Jam on French Baguette
- Roasted New York Sirloin, Taleggio Cheese, Onion Jam, Baby Spinach served on Ciabatta
- Grilled Chicken Caesar Wrap
- Roasted Turkey Breast BLT, Munster Cheese served on a Pretzel Roll
- Prosciutto, Fresh Mozzarella, Tomato and Basil on Focaccia
- Grilled Lemon Thyme Chicken, Baby Spinach, Feta, Kalamata Olives, Hummus Wrap

\$95.00 per person



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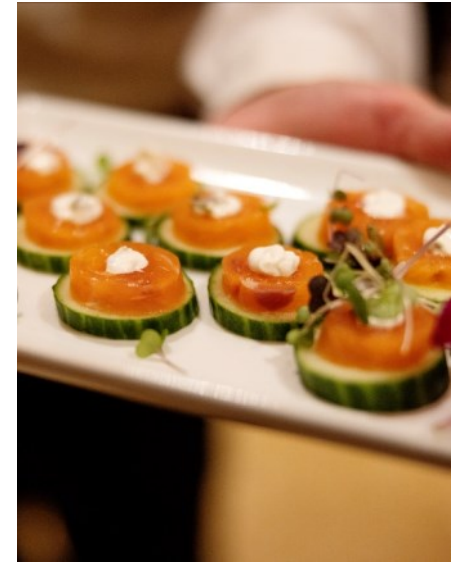


COCKTAIL RECEPTIONS

HORS D'OEUVRES

Butler Passed Cold Hors D'oeuvres

- Classic Jumbo Shrimp Cocktail with Tangy Cocktail Sauce ^{GF}
- Spicy Tuna Poke on Cucumber Cup
- Heirloom Tomato Crostini
- Smoked Salmon Rosettes on Pumpernickel Bread with Dill Crème Fraiche
- Crab and Avocado spoon ^{GF}
- Mini Lobster Roll
- Red Onion Confit, Boursin Crostini
- Peppered Tenderloin of Beef with Horseradish Cream
- Mozzarella Tomato and Basil Pipette ^V
- Homemade California Roll, Wasabi Cream
- Jamon Wrapped Manchego with Quince Jelly



Butler Passed Hot Hors D'oeuvres

- Jumbo Lump Crab Cakes, Chipotle Remoulade
- Peking Duck Spring Rolls, Plum Sauce
- Moroccan lamb kabob with fig, apricot, and peppers ^{GF}
- Coney Island Franks in Blanket
- Beef Bourguignon En Crouete
- Thai Curry Samosa
- Chimichurri Beef Crispy Plantain Chip
- Chicken Yakitori Skewers, Caramelized Spring Onion
- Quinoa and Zucchini Fritter, Cilantro Aioli
- Wild Mushroom Risotto Cake, Parmesan Cheese, Fresh Herbs
- Mac and Cheese Bites



4 Choices: \$60.00 per person | 6 Choices: \$68.00 per person |
8 Choices: \$76.00 per person

^V Vegetarian. ^{GF} Gluten Free.

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All prices listed above are valid for the first hour of service. Please add \$20 more per guest based on minimum guaranteed for each additional hour.

RECEPTIONS—BUFFET ENHANCEMENTS

Hummus

Chickpea Hummus, Olives, Pita Bread, Tzatziki Sauce, Crisp Vegetable Crudités
\$30.00 per person

Artisanal NY State Cheese Board

Sheep, Cow, and Goat Milk Cheeses, Fig Jam, Dried Fruits, Lavosh, Spiced Pecans
\$36.00 per person

Mediterranean Table

A Selection of Cured Meats and Sausages, Olives, Grilled Asparagus, Tricolor Peppers, Artichoke Hearts with Parmesan, Mozzarella, Barrel-Aged Balsamic Vinegar, Extra Virgin Olive Oil
\$40.00 per person

Classic Shrimp Cocktail

Poached Jumbo Shrimp on Ice, Cocktail and Louis Sauces, Horseradish, Lemon, Tabasco
\$45.00 per person

Vegetable Crudités

Hand Cut Vegetables, Buttermilk Ranch Dressing
\$30.00 per person

Viennese Station

Petit Fours, Miniature Cakes and Pies, Black and White Cookies
Chocolate Covered Strawberries, Decadent Chocolate Truffles
\$ 53.00 per person

Deluxe Raw Bar

Chilled Jumbo Shrimp, Crab Claws, Cracked Maine Lobster, Raw Oysters, Little Neck Clams. Cocktail, Remoulade and Mignonette Sauces, Horseradish and Lemon Wedges
\$68.00 per person

Sushi And Sashimi Presentation

Sushi Rolls, Nigiri Sushi, Sashimi, Wasabi, Soy Sauce, Pickled Ginger
\$64.00 per person

ACTION STATIONS

All Action and Carving Stations require a Chef per 75 people. at \$295. Stations are displayed for up to two hours; additional time incurs a nominal fee of \$25 per person per hour.

Grain Bowl Station

Farro, Quinoa, Bulgur Wheat
Grilled Chicken, Shrimp Tofu, Hard Boiled Eggs
Avocado, Zucchini, Cucumber, Sprouts, Wild Mushrooms, Broccoli, Kale, Spinach, Chickpeas, Pomegranate, Sesame Seeds, Extra Virgin Oil, Fresh Squeezed Lemon Juice, Rooftop Honey Thyme Vinaigrette, Ginger Soy Dressing
\$40.00 per person

Ramen/Noodles Station

Miso Ramen
Pulled Pork, Spicy Chicken or Vegetables
Bean Sprouts, Edamame, Sesame Seeds, Mushrooms, Soft Boiled Cage Free Eggs, Chicken and Pork Miso Broth
Sweet and Savory Ginger Broth
\$40.00 per person

Street Taco Stand

Choice of two:

Carnitas, Chicken Tinga, Shrimp with Fajita Peppers, Beef Barbacoa
Served with Soft Corn Tortillas, Pico de Gallo, Queso Fresco Lime
\$40.00 per person

Pasta Station

Gemelli Pasta, Roasted Red Peppers, Baby Arugula, Black Pepper Cream
Cavatelli Pasta, Short Rib Ragout, Green Peas
Rigatoni Pasta, Wild Mushrooms, Truffle Cream
Served with Petite Parsley, Olive Oil, Focaccia and Semolina Bread, Red Pepper Flakes and Black Pepper
\$40.00 per person

CARVING STATIONS

Stations require attending Chef at \$295. Cocktail Rolls with each selection below.

Peppercorn-Rubbed Sirloin of Beef

Whole Grain Mustard and Horseradish Cream
\$50.00 per person

Tenderloin of Beef

Roasted Shallots and Rosemary Jus
\$55.00 per person

Roasted Turkey

Cranberry Sauce
\$45.00 per person

Hormone Free Rack of Lamb Persillade

Petit Syrah Lamb Jus accompanied by Cocktail Breads
\$55.00 per person

BBQ Beef Brisket

Coleslaw, Southern Corn Bread
\$45.00 per person

Raspberry Lacquered Ham

Rosemary Mayo, Buttermilk Biscuits
\$45.00 per person



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PLATED DINNERS

All plated dinners come with rolls and butter, freshly brewed coffee, decaffeinated coffee, a selection of herbal and International teas,

ACT ONE

Select One of the Following:

- Lobster Bisque
- Mushroom Bisque En Croute
- French Onion Soup
- Wedge Salad, Iceberg, Grape Tomato, Scallions, Bacon, Buttermilk Herb Dressing
- Organic Greens, Caramelized Pears, Maytag Blue Cheese, Cranberry Dressing
- Beefsteak Tomato, Mozzarella Napoléon, Basil Oil, Parmesan Crisp
- Brie Cheese Salad, Mixed Tender Greens, Heirloom Tomatoes, Roasted Peppers, Candied Walnuts, Champagne Vinaigrette
- Caesar Salad, Crispy Parmesan Crouton
- Burrata Salad with Baby Arugula, Roasted Peppers, Pomegranate Balsamic Drizzle

ACT TWO

Select one of the Following:

Chicken

- Rooftop Honey Chicken Breast, Roasted Butter Potatoes, Chicken Jus
- Organic Chicken Breast, Herb Risotto, Roasted Asparagus, Rosemary Reduction
- Sautéed Chicken Breast, Artichoke Tomato Fricassée, Orzo

\$145.00 per person

A charge of \$25 per person will be applied for tableside choice of two entrées.

A charge of \$20 per person will be applied for dual entrées.

All plated dinners are charged for a minimum of 15 people.

All indicated prices are exclusive of 8.875% sales tax and 25% banquet service charge. All fees and taxes are subject to change.

Fish

- Blackened Atlantic Salmon, Smashed Potatoes Hash, Cucumber, Tomato, and Red Onion Salad
- Grilled swordfish, Orzo, Tomato and Fennel Confit, Lemon Beurre Blanc
- Herb Crusted Halibut, Vegetable Couscous, Roasted Red and Yellow Pepper Medley, Romanesco Sauce
- Wild Sea Bass, Parsley Risotto, Braised Swiss Chard, Tomato Fennel Broth

\$155.00 per person

Meat

- Petit Filet Mignon, Cheddar Chive, Whipped Potatoes, Asparagus, Madeira Wine Reduction
- Grilled Dry-Aged New York Strip, Cipollini Onions, Grilled Roma Tomato, Brown Shallot Sauce
- Pan Seared Pork Tenderloin, Haricot Vert, Apple Compote, Romesco Sauce
- Roasted Rack of Lamb, Broccoli, Gratin Potato, Almond Pesto

\$165.00 per person

Vegetarian

- Rigatoni Pasta, Mustard Greens, Chanterelle Mushroom Ragout
- Roasted Golden Cauliflower Steak, Heirloom Carrots, Sautéed Spinach, Lemon Herb Vinaigrette

\$130.00 per person

CURTAIN CALL

Select One of the Following:

- Carrot Cake with Spiced Whipped Cream
- Smooth Hazelnut Gelato, Rich Chocolate Sauce, in a Flute Glass
- NY Cheesecake with Raspberry Sauce and Whipped Cream
- Hazelnut Crunch, Dark Chocolate, Milk Chocolate, White Chocolate Cream
- Seasonal Fruit Tart
- Tiramisu
- Gluten Free Chocolate Caramel Crunch with Vanilla Whipped Cream



DINNER BUFFETS

All buffet dinners are based on up to two hour service and include assorted bread and rolls, freshly brewed coffee, decaffeinated coffee, and a selection of herbal and International teas.

ACT ONE

Select three of the following:

- Lobster Bisque
- Tomato Basil Soup
- Seafood Chowder
- Caesar Salad, Shaved Parmesan, Heirloom Tomatoes, Parmesan Crisp
- Poached Pear, Brie Cheese, Mixed Field Greens, Pomegranate Vinaigrette
- Baby Spinach, Salad Julienne Mango, Toasted Pecans, Jicama, Bean Sprouts
- Beefsteak Tomato, Mozzarella with Basil Oil, Balsamic Glaze
- Burrata Salad, Baby Arugula, Roasted Peppers, Pomegranate Balsamic Drizzle
- Bib Salad with Tomato-corn Relish, Mushrooms, Fingerling Potatoes and Pimiento Vinaigrette
- Grilled Vegetable Display, Balsamic Glaze

ACT TWO

Select three of the following:

Chicken

- Free Range Chicken Breast, Rosemary Jus, Roasted Cauliflower Puree
- Chicken Breast, Wild Mushrooms, Herb Roasted Potatoes, Port Wine Reduction
- Agave Soy Glazed Chicken Breast, Black Rice, Tangerine Red Onion Relish

Fish

- Soy Glazed Salmon Filet, Baby Bok Choy, Sake-Ginger-Plum Sauce
- Grilled Halibut Creamy Leeks, Chanterelle Jus
- Grilled Swordfish, Fennel Confit, Tomato Broth

Meat

- Pan-Seared Filet Mignon, Peppercorn Sauce
- Herb and Garlic Roasted Leg of Lamb, Lemon Oregano Orzo
- Braised Short Ribs, Fontina Polenta, Barolo Reduction

Vegetarian

- Wild Mushroom Risotto, Parmesan Cheese, Fresh Herbs
- Eggplant Involtini, Gorgonzola Fondue, Tomato Basil Sauce
- Vegetable Lasagna Rollatini, Brie Fondue

SIDES

Select three of the following:

- Grilled Asparagus
- Ratatouille
- Haricot Verts
- Brussels Sprouts
- Mashed Potatoes,
- Fingerling Potatoes
- Roasted Red Bliss Potatoes

CURTAIN CALL

Select three of the Following:

- Lemon Mousse Meringue Tart, Blueberry Compote
- Chambord-Raspberry Mousse Filled with Bittersweet Chocolate Sponge
- New York Cheesecake Strawberry Compote
- Opera Chocolate Cake Almond Sponge Soaked in Espresso
- Seasonal Sliced Fresh Fruit

\$165.00 per person



All dinner buffets are charged for a minimum of 15 people.

All indicated prices are exclusive of 8.875% sales tax and 25% banquet service charge. All fees and taxes are subject to change.



HOSTED BARS

Premium Brands

Bombay Sapphire Gin
 Bacardi Select Rum
 Patron Silver Tequila
 Grey Goose Vodka
 Johnnie Walker Black Label Scotch
 Maker's Mark Kentucky Bourbon
 Crown Royal
 Woodford Rye

Deluxe Brands

Tanqueray Gin
 Bacardi Superior Rum
 Mi campo Tequila
 Stolichnaya Vodka
 Dewars White Label Scotch
 Jack Daniels
 Bulleit Bourbon

Cordials

Kahlua
 Frangelico
 Cointreau
 Sambuca Romana
 Bailey's Irish Cream
 Amaretto di Saron
 Grand Marnier

House Wines

Sommelier Selection of Sparkling,
 White, and Red

Imported & Domestic Beer

Amstel Light
 Corona
 Heineken
 Stella Artois
 Local, Seasonal Selection
 Budweiser
 Bud Light
 Heineken 0.0 Non-Alcoholic Beer

Package Pricing Per Person	<u>Premium</u>	<u>Deluxe</u>	<u>Beer & Wine</u>
1-Hour Package	\$45	\$40	\$35
2-Hour Package	\$60	\$55	\$45
3-Hour Package	\$75	\$70	\$55
Every additional half hour	\$20	\$20	\$15

Bartender required for every 75 attendees at \$295 per bartender for up to two hours.
 All indicated prices are exclusive of 8.875% sales tax and 25% banquet service charge. All fees and taxes are subject to change.



SPECIALTY BARS

SPECIALTIES

The Stinger

Grey Goose Le Citron Vodka Shaken with Yellow Chartreuse Herbal Liqueur and Fresh squeezed Lemon, Topped with Homemade Demi-Sec Mead Light Foam

Barbee Doll

Bombay Sapphire East Gin, Jumbled Fresh Ginger and Homemade Strawberry Coulis, Shaken with St Germain Elderflower Liqueur, Finished with Chandon Rosé.

The Killer Bee

Jack Daniels Single Barrel Rye Whiskey and Illegal Mezcal Shaken with Fresh Squeezed Grapefruit, Raw Agave Nectar, and Fever Tree Ginger Beer. Served Tall.



CLASSICS

Manhattan

Woodford Reserve Rye, Carpano Antica Aged Vermouth, Custom Bitters Blend, House Infused Fabbri Cherry

Moscow Mule

Stolichnaya Vodka and Ginger Liqueur Shaken with Fresh Squeezed Lime Juice, Orange Bitters, Topped with Fever Tree Ginger Beer and Served in a Traditional Copper Mug

Margarita

Roca Patron Silver Tequila and Cointreau Orange Liqueur Shaken with Fresh Squeezed Lime Juice and Raw Agave Nectar, Served Over Ice, Half Rimmed with Sea Salt

Old Fashioned

Old Forester 1870 Bourbon, Sugar Cube Saturated with Aromatic Bitters, Stirred, Served Over Ice with Orange Peel and Fabbri Cherry

Cosmopolitan

Stoli Elit Vodka and Cointreau Orange Liqueur Shaken with Fresh Squeezed Lime and Cranberry Juice

MARTINI BARS

Your choice of Gin or Vodka Perfectly Stirred with Carpano Bianco Vermouth fFragrance, Served with House Selection of Trio Stuffed Olives

VODKA

Belvedere Unfiltered
Grey Goose
Titos
Absolut
Stolichnaya

GIN

Hendricks
Bombay Sapphire
Tanqueray
Beefeater
New Amsterdam - NY Distillery Co

Package Pricing Per Person

1-Hour Package	\$45
2-Hour Package	\$60
3-Hour Package	\$75
Every additional hour	\$30

THE BUBBLE BAR

Your Choice of Sparkling Wine Served Classic, Mimosa or Bellini Style

Domaine Chandon

Brut Classic, California, NV

Domaine Chandon

Rose, California, NV

Moët & Chandon

Brut Imperial, Champagne, France, NV

Package Pricing Per Person

1-Hour Package \$65

2-Hour Package \$75

3-Hour Package \$90

Every additional hour \$30



Bartender required for every 75 attendees at \$295 per bartender for up to two hours.

All indicated prices are exclusive of 8.875% sales tax and 25% banquet service charge. All fees and taxes are subject to change.

WINE LIST

Champagne and Sparkling Wine

Lunetta, Prosecco, Veneto, Italy, NV	\$60
Nicolas Feuillatte, Brut Reserve, Chouilly France, NV	\$130
Piper-Heidsieck, Brut Cuvée, Champagne, France, NV	\$130
Schramsberg Mirabelle, Brut, California, NV	\$100
Schramsberg Mirabelle, Rosé, California, NV	\$155
Moët & Chandon, Brut Imperial, Champagne, France, NV	\$155
Moët & Chandon, Rosé Imperial, Champagne, France, NV	\$160

Rosé

Whispering Angel, Grenache, La Motte, France 2021	\$85
La Fête Du Rosé, Cotés de Provence, France 2022	\$68
Studio By Miraval, Cotés de Provence, France 2022	\$64

White Wine

Heinz Eifel, Riesling, Mosel, Germany 2021	\$55
Albert Bichot Mâcon-Villages, Chardonnay, Burgundy, France 2021	\$63
Pazo Das Bruxas, Albariño, Rias Baxias, Spain 2022	\$65
Lunardi Pinot Grigio, Pinot Grigio/Pinot Gris, Veneto, Italy 2023	\$65
Stoneleigh, Sauvignon Blanc, Marlborough, New Zealand 2022	\$72
Jean-Paul Balland, Sancerre, Loire Valley, France 2023	\$70
Whitehaven, Sauvignon Blanc, Marlborough, New Zealand 2022	\$80
Hartford Court, Chardonnay, Russian River Valley, CA 2021	\$90
Santa Margherita, Pinot Grigio, Alto Adige, Italy 2022	\$95

Red Wine

E. Guigal Côtes Du Rhône, Syrah/Grenache/Mourvèdre, Rhône, France 2021	\$68
Acrobat, Pinot Noir, OR 2021	\$72
Luigi Bosca, Malbec, Mendoza, Argentina 2019	\$75
Tornatore, Etna Rosso, Sicily, Italy 2021	\$75
Juggernaut, Cabernet Sauvignon, CA 2021	\$75
Maddalena, Cabernet Sauvignon, Paso Robles, CA 2021	\$80
Unshackled, Zinfandel/Malbec/Petite Sirah/Syrah/Grenache, CA 2021	\$95
Starmont, Cabernet Sauvignon, North Coast, CA 2019	\$100
Decoy Limited, Merlot, Alexander Valley, CA 2021	\$110
Belle Glos Balade, Pinot Noir, Santa Rita Hills, CA 2021	\$165



Prices are quoted by bottle. All indicated prices are exclusive of 8.875% sales tax and 25% banquet service charge. All fees and taxes are subject to change.



ADDITIONAL INFORMATION AND REQUIREMENTS

Audio Visual

Encore, our in-house audio-visual company, is available to assist with your audiovisual needs. There is a 24% administrative fee on audio-visual services.

Billing

We are happy to accept payments by wire or credit cards: American Express, MasterCard, Visa, Diners Club, and Discover. You may contact your Catering/Conference Service Manager for more details. Please note that there is a 3% fee on all credit card payments.

To apply for Direct Billing, a completed Credit Application must be filled out and returned at least four (4) weeks prior to your event.

Box Charges/Shipping and Receiving

All packages must be addressed to the hotel with the group's name, sender's name, group's Conference Service Manager's name, and event date.

- All shipments are to arrive at the hotel during regular business hours (Monday–Friday from 7:00am until 4:00pm).
- Hotel must be notified how many packages are arriving, size of packages, and time of delivery.
- Please coordinate storage space with Conference Service Manager for boxes that will arrive prior to event date.
- Receiving Charges are as follows:

Envelopes	Complimentary
5 – 10 pounds	\$5 each
11– 21 pounds	\$10 each
22 – 41 pounds	\$25 each
42 pounds and above	\$75 each
Exhibit & Outside AV Cases	\$50 each
Pallets/Skids	\$250 per pallet
Handling/Breakdown Fees	\$100 flat rate

Buffets

Banquet buffets offer a specific quantity of food. Food preparation is based on one serving per person. Additional servings may be purchased at appropriate prices. Banquet buffets are designed for duration of up to two hours at the price of \$295 per Chef or Bartender for every 75 attendees. Buffets scheduled for longer than two hours will incur additional charges.

Cancellations

Cancelled events will incur cancellation charges. These charges vary based upon cancellation notice date, size of event, and food and beverage quantities. Please refer to your signed contract to determine these charges.

Coat Check

The hotel will secure this detail for you with a minimum of five (5) days' notice. Prices are determined by the size and length of each event. Prices are subject to tax. Please note that a moving fee of \$150 will apply when the coat check is required to move to a different location. A late request fee of \$100.00 will be charged per attendant for orders or cancellations with less than 24 hours-notice.

Up to 5 hours	\$575.00
Up to 6 hours	\$690.00
6 – 9 hours	\$862.50
9 – 12 hours	\$1,150.00
12 – 15 hours	\$1,437.50

Consumer Advisory

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Banquet food may not be taken off premises.

Custom Menu Cards

One complimentary menu card per table is provided for plated banquet functions. Additional menu cards will be \$5.00 per card.



ADDITIONAL INFORMATION AND REQUIREMENTS

Damages/Lost Items

The client agrees to be responsible for any damages incurred to the premise by the host, their guests, independent contractors, or other agents that are hired by the host. The hotel does not assume responsibility for any damaged or lost items left in the hotel.

Decoration/Signage

It is not permissible to affix anything to the walls, floor, or ceiling with tape, nails, staples, etc. Decorations, displays, and signs brought into the hotel must be approved prior to arrival. Banners may be installed by the hotel with a labor charge of \$100.00 per engineer, per hour. The hotel requires ten (10) days' notice, or a late order fee is applied.

Event Services

Chef attendants and bartenders are scheduled one per every 75 people at \$295.00 plus tax. One Chef is required for each action station and one bartender for each bar.

Food And Beverage

Only food and beverage purchased from the hotel may be used during an event. The hotel prohibits the removal of any food or beverage from the premises. The hotel prohibits any outside food and beverage on the premises.

Guarantee

The final confirmation for the guaranteed number of people is required, in writing, no later than 11:00am, three (3) business days prior to the event. Once the guarantee is confirmed, it is considered a definite guarantee and is not subject to reduction. If the guarantee is increased after confirmation, there will be a 10% menu increase per person, for each additional attendee.

Guestroom Meetings and Events

There is a charge of \$300.00 per room to remove furniture from the guestrooms for meetings and events. No furniture is allowed to be removed from the Manhattan Suites or the Penthouse. Changing room setup or modification of the room will require a minimum of \$100.00. Rate will vary depending on size of furniture and

number of items moved. For any meetings or receptions in the guestrooms with food and beverage, there is a \$250.00 setup and breakdown fee.

Kosher Meals

Specially prepared Kosher meals are available upon request with a minimum of one week's notice.

Meeting Room Security Keys

Lock and Key replacement is \$150.00 per key for the first three (3) keys, and \$15.00 for each additional key thereafter. There is a refundable \$2,000.00 deposit for the Gotham Ballroom and \$500.00 refundable deposit for all other meeting rooms. De-posit for keys will be refunded when keys are returned. The hotel requires ten (10) days' notice, or a late order fee is applied.

Minimums

A minimum of fifteen (15) people is required for all functions requiring food. A minimum amount for 15 people will be charged for the event should the attendance be less than this minimum.

Parking

Hotel self-parking is \$55.00 for sedan cars, (\$80 for SUV) plus taxes for up to 24 hours. There are no in and out privileges for parking.

Room Deliveries

Room deliveries are \$6.00 per room, per item.

Security

We can arrange dedicated Security Services for your function at \$130.00 per Officer, per hour for a minimum of four (4) hours.

Substitutions

We are pleased to accommodate special requests due to dietary restrictions. These requests must be provided three (3) full working days prior to the function.

Taxable Service Charge & Fees

All food, beverage, room rental prices are subject to a Service Charge of 25%; 9% of the total Service Charge is an administrative fee and 16% is distributed to hourly service employees.

Vendors

Vendors must schedule their load-in and load-out times with the Conference Service Manager. All vendors must use the loading dock area and cannot leave vehicles parked on the loading dock. Vendors are responsible for removing all of their items promptly at the conclusion of the event. The hotel is not responsible for items left behind. All vendors must provide a Certificate of Liability Insurance form with all required signatures.



Please contact our Catering Department for more details: ictsqsales@ihg.com or +1 212-803-4500



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InterContinental® New York Times Square
300 W 44th St, New York, NY 10036
intercontinentaltimesquare.com