



Welcome to **voco™ Times Square - Broadway**

New Hotel in Times Square, Near Broadway

Host meetings and private events at the center of it all, just moments from Times Square. With customized catering, private dining, and easy Midtown access, voco offers a lively, effortless setting for gatherings that leave a lasting impression.

VOCO®
— BY IHG —

Times Square
Broadway

At a glance

ROOMS & ACCOMMODATIONS

- Stylish guest rooms in the heart of Times Square
- Select skyline views to elevate any overnight stay
- A comfortable retreat amid Midtown energy

AMENITIES

- Fitness center for guests and meeting attendees
- Complimentary Purified Water Stations throughout the hotel with Flat and Sparkling Water options
- Pet-friendly accommodations

MEETINGS & EVENTS

- Central Midtown location that drives attendance
- Ideal for meetings, private dining, and pre- or post-Broadway events
- A true NYC setting adding impact to any gathering

DINING

- Rooftop bar with skyline cocktails for networking or wind-down moments, offering flexible space for corporate events and full buyouts, paired with a curated tapas-style dining experience designed for sharing, connection, and elevated social gatherings.
- On-site Carnegie dining experience offering a refined yet welcoming NYC atmosphere, complemented by attentive service and a thoughtfully curated menu designed to accommodate a diverse range of guests and occasions.



Prime Location

- Located at the “Crossroads of the World,” just outside our front doors
- Surrounded by iconic LED displays, the NASDAQ screen, and world-class entertainment
- Steps from Broadway and the New York City Theater District
- Walk to 39 historic theaters, including the Lyceum, Shubert, and Winter Garden
- Close to pre- and post-show dining, drinks, and nightlife
- Easy access to Madame Tussauds, NBC Studios at Rockefeller Plaza, and TKTS for same-day Broadway show tickets



Carnegie Diner & Cafe

Times Square
282 8th Avenue
NEW YORK, NY 10019
212-399-4444

OPEN 7 DAYS A WEEK
ORDER ONLINE
www.CarnegieDiner.com

CARNEGIE
DINER & CAFE

Breakfast & Bagels

BREAKFAST TRAY

Pastry Tray — \$8.95

Scones, croissants, danishes, loaf cakes

Fruit Tray — \$9.95

Seasonal fresh fruits and berries

Smoked Salmon Tray — \$19.95

Bagels, cream cheese, sliced tomatoes, capers & onions

Breakfast Sandwiches — \$9.90

Served in a brioche roll or multigrain toast, scrambled egg, choice of ham, turkey, sausage, or bacon, and choice of cheese (American, Cheddar, Swiss)

BAGELS

(½ dozen minimum per flavor)

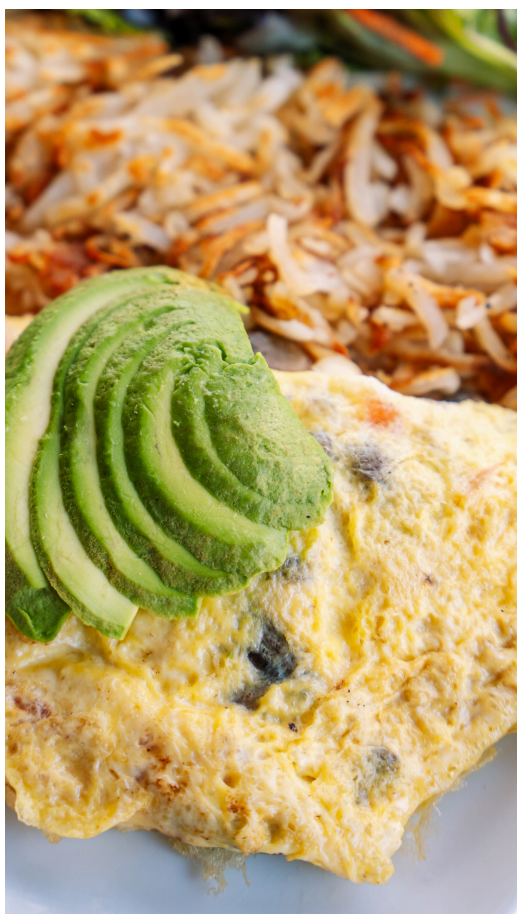
\$9.95 per half dozen

Flavors:

Plain, Poppy, Sesame, Whole Wheat, Jalapeño, Cinnamon Raisin, Everything, Blueberry, Red Pepper, French Toast, Rainbow

Flavored Cream Cheeses (¼ lb: \$6.50):

Plain, Scallion, Vegetable, Jalapeño, Olive, Raisin Walnut, Blueberry, Strawberry, Chocolate Chip, Nutella



Breakfast Buffet & Egg Trays

Breakfast Buffet Trays
(Serves 8-10)
100% real organic maple syrup

FRENCH TOAST BUFFET TRAYS

Classic French Toast — \$79

Egg batter in brioche bread, brown sugar, cinnamon

Nutella French Toast — \$85

Nutella, roasted almonds, fresh strawberries

Bacon French Toast — \$82

Mascarpone, sugar walnuts, caramel drizzle & smoked
bacon

Caramel French Toast — \$84

Vanilla mascarpone, apples, honey, walnuts & caramel

WAFFLE BUFFET TRAYS

Plain Waffle — \$79

Warm syrup & whipped cream

Salted Caramel — \$84

Bacon, mascarpone, walnut crumble, caramel & sea salt

Tropical Crunch — \$84

Bananas, strawberries, mango, granola, strawberry
reduction

Southern Chicken & Waffles — \$85

Fried chicken, bacon, dried cranberries

BREAKFAST EGG TRAYS

Organic Eggs — \$55

Scrambled

Organic Egg Whites — \$69

Scrambled

Frittata (Omelet Style)

Baked in the oven.

Serves 8-10 people, in a half pan tray, shared buffet style

Californian — \$88

Avocado, mushroom, tomato, pepper jack

Country Style — \$89

Bacon, ham, sausage, cheddar

Powerhouse — \$89

Chicken, spinach, mushrooms, mozzarella

Protein Sunshine — \$89

Egg whites, spinach, chicken, feta

Greek — \$87

feta, tomato, spinach, olives

Vegetarian — \$85

Mushrooms, onions, tomatoes, peppers



Sandwiches

SANDWICH TRAYS

6 people minimum \$13.95 per person

All sandwiches made with multi-grain toast or rye bread, cut in half or quarters, for individual wrapped and labeled add \$1.95 per person

Siena

Fresh mozzarella, sliced tomato, basil, pesto cream

Tuscany

Prosciutto Toscano, Graviere cheese, truffle cream, hot honey

Florence

Capocollo, gorgonzola cheese, truffle cream, arugula

Napoli

Mortadella, fresh mozzarella, tomatoes, pesto cream

Baby Kale & Avocado

Kale, avocado, tomato, roasted red pepper, hummus

Tuna Salad

Tuna salad, lettuce, tomato, scallions, mayonnaise

Smoked Turkey

Smoked turkey, lettuce, tomato, mayonnaise

Chicken Salad

Chicken salad, lettuce, tomato, mayonnaise

Ham

Sliced Black Forest ham, lettuce, tomato, mayonnaise

Grilled Chicken

Bacon, lettuce, tomato, Swiss cheese, mayo, homemade sauce

Grilled Chicken & Avocado

Bacon, avocado, lettuce, tomato, Swiss cheese, mayonnaise

Turkey & Avocado

Smoked turkey, avocado, bacon, lettuce, tomato, Swiss cheese, mayonnaise

SIGNATURE SANDWICHES

Price per sandwich, 6 people minimum

All sandwiches made with multi-grain toast or rye bread, cut in half or quarters, for individual. Mustard, coleslaw, sauerkraut, and pickle are served on the side per sandwich

Pastrami— \$22.95

Half-pound Naval Wagyu pastrami

Egg-Strami— \$23.95

Sunny-side-up eggs, half-pound Naval Wagyu pastrami, Swiss cheese

Corned Beef— \$22.95

Half-pound corned beef

Wow Pastrami— \$28.95

18 ounces of Naval Wagyu pastrami

Corned Beef Reuben— \$23.95

Half-pound corned beef, Swiss cheese, Russian dressing

Pastrami Reuben— \$23.95

Half-pound pastrami, Swiss cheese, Russian dressing



Salad & Pasta

SALAD BUFFET TRAYS

Serves 8-10 people in a half-pan tray, shared buffet style. All salads have dressing included unless dressing is asked to be on the side. Price per tray.

Cranberry Salad

Organic mixed greens, dried cranberries, roasted candied almonds, cranberry vinaigrette

Kale Chicken Caesar

Organic kale, grilled chicken, chopped romaine, parmesan cheese, cherry tomatoes, Caesar dressing

"Imagine" Strawberry Fields

Seasonal mixed greens, parmesan cheese, fresh sliced strawberries, roasted pecans, roasted beets, balsamic vinaigrette

Farmers Blue

Chopped organic kale & baby spinach, roasted beets, organic dry figs, blue cheese, hazelnuts, croutons, lime vinaigrette

Greek

Tomatoes, cucumbers, green peppers, feta cheese, onions, Kalamata olives, capers, Greek vinaigrette

Caprese

Buffalo mozzarella, pesto, cherry tomatoes, croutons, basil, balsamic vinaigrette

PASTA BUFFET TRAYS

Serves 8-10 people in a half-pan tray, shared buffet style. Price per tray.

Fettuccine Alfredo

Herbs & Parmigiano Reggiano in a light cream sauce

Spaghetti Bolognese

Beef ragù made with fresh tomato sauce, Parmigiano Reggiano

Shrimp & Spaghetti

Jumbo shrimp, fresh cherry tomatoes & basil, Parmigiano cheese, vodka sauce

Spaghetti Carbonara

Smoked bacon, mushrooms in a parmesan cream sauce

Penne

Grilled chicken, garlic, chopped parsley, extra virgin olive oil, Parmigiano Reggiano, herb tomato sauce

Pesto

Fettuccine, cherry tomatoes & Parmigiano Reggiano, pesto sauce



Organic Burgers & Chicken

BURGERS

6 people minimum \$13.95 per person , All burgers are made with brioche pan bread

Carnegie Classic

Organic burger, tomatoes, lettuce, pickle, homemade sauce

The Corner Burger

Organic cheeseburger, cheddar cheese, caramelized onions, tomatoes, lettuce, pickle, homemade sauce

Central Park

Organic cheeseburger, blue cheese, mushrooms, tomatoes, lettuce, pickle, homemade sauce

Columbus Circle

Organic cheeseburger, smoked gouda, bacon, sliced avocado, tomatoes, lettuce, pickle, caper aioli sauce

Morning Sunshine

Organic cheeseburger, American cheese, fried egg, apple-wood smoked bacon, tomatoes, lettuce, pickle, homemade sauce

Chili Burger

Organic cheeseburger, American cheese, beef chili, caramelized onions & roasted red peppers

Smashed Double Stack

Double stack organic cheeseburger, American cheese, caramelized onions, tomatoes, lettuce, pickle, chipotle sauce

The Late Night

Organic cheeseburger, pepper jack cheese, caramelized onions, avocado, tomatoes, lettuce, pickle, homemade sauce

Impossible® Vegan Burger (+\$2.00)

Plant-based protein with vegan pretzel bun, lettuce, tomato, pickle, ketchup, mushrooms & caramelized onions

Pastrami Burger (+\$4.00)

American Wagyu pastrami, organic beef burger, Swiss cheese, caramelized onions, mushrooms, Reuben sauce

CHICKEN

Southern Chicken

Spicy buttermilk fried chicken, tomatoes, lettuce, chipotle sauce

Movie Star Chicken

Grilled chicken, Swiss cheese, sliced avocado, tomatoes, lettuce, caper aioli sauce

BLT Chicken

Fried chicken, apple-wood smoked bacon, tomatoes, lettuce, homemade sauce

Californian Chicken

Marinated grilled chicken, American cheese, sliced avocado, tomatoes, lettuce, caper aioli sauce



Entrées, Sides, & Beverages

ENTRÉES

Grilled Chicken— \$115 per tray

Herbed grilled chicken breast with extra virgin olive oil and lemon sauce

Chicken Parm— \$110 per tray

Fried breaded chicken breast, fresh tomato sauce, baked with mozzarella cheese

Vegan Meatballs — \$125 per tray

Vegan meatballs baked in fresh tomato sauce

Grilled Shrimps— \$165 per tray

Grilled shrimp with Greek oregano, olive oil & lemon dressing

Chicken Wings— \$125 per tray

Choice of sauce (buffalo, BBQ, or naked)

Our chicken wings, ranch dressing, carrots & celery sticks

Roasted Salmon

Norwegian salmon, cooked medium, finished in a white wine & caper sauce

Alaskan Cod

Oven-baked with fresh herbs, capers, tomato, and carrots

SIDES

Guacamole & Chips — \$65

Freshly made guacamole with lime, tomatoes, onion, and cilantro, served with tortilla chips

Mac & Cheese — \$49

Traditional mac & cheese recipe

French Fries — \$55

Fresh-cut French fries

Sweet Potato Fries — \$59

Fresh-cut sweet potato fries

Sautéed Vegetables — \$59

Broccoli, cauliflower, and onions sautéed to perfection

Brussel Sprouts — \$59

Sautéed brussels sprouts with bacon, onions, Parmesan cheese, and balsamic glaze

Mozzarella Sticks — \$69

Fried mozzarella sticks served with marinara sauce

Onion Rings — \$59

Freshly fried onion rings served with our signature homemade sauce

COLD BEVERAGES

Chilled Bottled Water — \$2

Assorted Soda Cans— \$3

