



INTERCONTINENTAL®
NEW YORK TIMES SQUARE

CONTINENTAL BREAKFAST

Continental Breakfast

Fresh Sliced Seasonal Fruit and Berries

Steel Cut Oatmeal with Brown Sugar, Raisins, and Toasted Almonds

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, Cranberry, and Tomato Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Selection of Herbal and Imported Teas

\$59.00 per Guest

InterContinental Breakfast

Fresh Sliced Seasonal Fruit and Berries

Steel Cut Oatmeal with Brown Sugar, Raisins, and Toasted Almonds

Whole Wheat Breakfast Wrap with Spinach, Tomato, and Egg Whites

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, Cranberry, and Tomato Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Selection of Herbal and Imported Teas

\$64.00 per Guest

Breakfast Pastry Retry

Upon request, your Banquet Servers will retry leftover breakfast pastries for your break. A fee of \$250.00 shall apply.

*A labor charge of \$275.00 shall apply if fewer than 10 guests are guaranteed.

Prices are quoted exclusive of 8.875% State Sales Tax and 24% Service Charge. These Menus are Effective for 2017 and are Subject to Change.

All Menus are Subject to 2 Hours of Service unless noted otherwise. Our Menu may contain Wheat, Eggs, Soy, or other allergens. Please contact a Manager to discuss any special dietary restrictions. New York State Law requires disclosure that the consumption of raw or undercooked meat, fish, or egg products may increase your risk of foodborne illness.



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PLATED BREAKFAST

All Main Course Breakfast Selections Include a Choice from Act One and Act Two, Freshly Squeezed Orange Juice, Breakfast Pastry Assortment with Butter and Natural Fruit Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and a selection of Herbal and Imported 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 Housemade Granola Parfait
Sectioned Ruby Red Grapefruit
Banana Strawberry Smoothie
Open-faced Granola Bar Sandwich with Nutella, dried fruit, and chopped almonds

Act Two

New York Aged Cheddar Cheese Omelet with Smokehouse Bacon and Homefried Potatoes
\$70.00 per guest

Frittata with Oven Toasted Tomato, Spinach, Mushroom, and Feta Cheese
\$70.00 per guest

Egg White, Mushroom, and Spinach Quiche, Arugula Tomato Salad
\$70.00 per guest

Toasted Bagel served with Locally Grown Catskills Smoked Salmon, Sliced Beefsteak Tomato, Cream Cheese, Sliced Red Onions, Capers, and Lemon
\$77.00 per guest

Challah French Toast served with Caramelized Bananas, Fresh Berry Mascarpone, Agave-Cinnamon Butter, Chicken Apple Sausage, and Grilled Roma Tomato
\$77.00 per guest

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BUFFET BREAKFAST

All breakfast buffets 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, Cranberry, and Tomato Juices, Freshly Brewed Coffee and Decaffeinated Coffee and a Selection of Herbal and Imported Teas.

All American Breakfast Buffet

Fresh Sliced Seasonal Fruit Salad
Scrambled Eggs with Chives
Chicken Apple Sausage
Smokehouse Bacon
Potatoes O'Brien
Selection of Individual Yogurts
\$70.00 per Guest

Gotham Breakfast Buffet

Select Three of the Following:

Fresh Sliced Seasonal Fruit and Berries
Assorted Greek Yogurt and Housemade Granola
Parfait of Organic Greek Yogurt and Housemade Granola. Choose from Very Berry, Banana Mango, or Apples and Honey.
Steel Cut Oatmeal with Brown Sugar, Raisins, and Toasted Almonds
Assorted Cold Cereals with Whole and Skim Milk
Sliced Domestic Cheese Selection
Sliced Black Forest Ham
Wild Blueberry and Butter Baguettini
Peanut Butter and Honey on Brioche
Strawberry Banana and Mango Smoothie Shooters

Select Four of the Following:

Mini Ham, Egg, and Cheese Breakfast Sandwich served on Hard Roll
Whole Wheat Wrap with Egg Whites, Arugula, and Tomato
Breakfast Burrito with Chorizo, Scrambled Eggs, and Jack Cheese
Scrambled Eggs and Cheese on a warm Buttermilk Biscuit
Blueberry Silver Dollar Pancakes served with locally harvested Old Homestead Maple Syrup
Cinnamon Raisin French Toast with Agave Fruit Compote
Scrambled Eggs with Chives
Scrambled Eggs with Aged New York Cheddar Cheese
Egg White Frittata with Seasonal Vegetables and Harissa Sauce
Locally Grown Hudson Valley Smoked Salmon and Tomato Benedict
Chicken Apple Sausage
Thick-Cut Sugar-Cured Bacon

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New York's Own Esposito Breakfast Sausage

Cornmeal Cured Canadian Bacon

Corned Beef Hash

Lyonnais Potatoes

Times Square Taters

Smashed Yukon Gold Potatoes with Caramelized Onions

\$80.00 per Guest

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BRUNCH

MENU

Manhattan Brunch

Fresh Sliced Seasonal Fruit and Berries

Bakery Basket to Include: Croissants, Danish, Muffins, and Bagels with an assortment of spreads including Butter, Cream Cheese, Honey, and Assorted Natural Preserves

Catskills New York Smoked Salmon Display with Plain and Vegetable Cream Cheese, Sliced Beefsteak Tomatoes, Red Onions, Lemon, and Capers

Challah French Toast with Caramelized Bananas, Fresh Berry Mascarpone, and Agave-Cinnamon Butter

Smokehouse Bacon

Chicken Apple Sausage

Herbed Baby Bliss Potatoes

Farm Fresh Eggs – Our Chef prepares Organic Eggs and Omelets to Order. Toppings include: Onions, Peppers, Mushrooms, Tomatoes, Ham, Cheddar, and Swiss Cheese

Lyonnais Potatoes

Orange, Grapefruit, Cranberry, and Tomato Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Selection of Herbal and Imported Teas

\$110.00 per Guest

Town and Country Brunch

Fresh Sliced Seasonal Fruit and Berries

Bakery Basket with Croissants, Danish, Muffins, and Bagels with an assortment of spreads including Butter, Cream Cheese, Honey, and Assorted Natural Preserves

Bagels with Catskills New York Smoked Salmon, Plain and Vegetable Cream Cheese, Beefsteak Tomatoes, Red Onions, Lemons, and Capers

Grilled Vegetables with Basil and Extra Virgin Olive Oil

Asparagus with Béarnaise Vinaigrette

Classic Eggs Benedict

Belgian Waffle Bites with Homestead Farms New York State Maple Syrup

Bananas Foster with Whipped Cream

Lyonnais Potatoes

Shallot-Crusted Tenderloin of Beef with Wild Mushroom Ragoût

Pan Seared Salmon over Couscous with Balsamic Tomato Jam

French and Italian Pastries

Orange, Grapefruit, Cranberry, and Tomato Juices

Freshly Brewed Coffee and Decaffeinated Coffee

Selection of Herbal and Imported Teas

\$125.00 per Guest

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**These selections are subject to an additional Chef Attendant Fee of \$275.00 (One Attendant per 75 Guests).

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CHEF-ATTENDED BREAKFAST STATIONS

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

Breakfast Wrap Station

Choose Two of the Following:

Serrano Ham, Mushrooms, Manchego Cheese

Scrambled Eggs, Onions, Peppers, Potatoes, and Provolone

Chorizo, Scrambled Eggs, Peppers, Tomatoes, and Jack Cheese

Scrambled Egg Whites with Roasted Turkey, Hash Browns, Diced Onions, and Jarlsberg Cheese

Farm Fresh Eggs

Our Chef prepares organic eggs and Omelets to your specifications with Onions, Peppers, Mushrooms, Tomatoes, Ham, Cheddar and Swiss Cheeses.

Belgian Waffle Station

Enjoy warm, fluffy waffles with a variety of toppings including: locally harvested Old Homestead Maple Syrup, Mixed Berry Mascarpone, Strawberries, Crunchy Hazelnuts, Cinnamon-Apple Compote, Caramelized Bananas and Chocolate Sauce.

Breakfast Panini Station

Choose Three of the Following:

Ham, Cheese, and Scrambled Eggs on Sourdough Bread

Scrambled Eggs, Spinach, Mushrooms, and Cheese on New York State-Milled Rye Bread

Banana Bread topped with Walnut Cream Cheese

Mini-Waffles with Nutella spread

Peanut Butter and Jelly on Cinnamon Raisin French Toast

All Chef-Attended Breakfast Stations are \$16.00 per Guest.

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MORNING ENHANCEMENTS

Hard-Boiled Eggs

\$6.00 per Guest

Assorted Cold Cereals with Whole and Skim Milk, Bananas, and Berries

\$6.00 per Guest

Organic Fat-Free Yogurt and Housemade Granola Parfait

\$6.00 per Guest

Classic Ham, Egg, and Cheese Sandwich

\$7.00 per Guest

Breakfast Burrito with Scrambled Egg, Chorizo, Jack Cheese, and Tomato Salsa

\$8.00 per Guest

Whole Wheat Wrap with Egg Whites, Tomato, and Spinach

\$8.00 per Guest

Smoothie Shooters: Choice of Banana and/or Strawberry or Pineapple and/or Papaya

\$8.00 per Guest

Assorted Scones with Mixed Berry Mascarpone and Whipped Agave Butter

\$8.00 per Guest

Assorted Low-Fat and Sugar-Free Muffins

\$8.00 per Guest

Steel Cut Oatmeal with Raisins, Bananas, and Brown Sugar

\$9.00 per Guest

Corned Beef Hash

\$11.00 per Guest

Fresh Seasonal Fruit Kabobs with Minty Honey Yogurt Sauce

\$12.00 per Guest

Cinnamon Raisin French Toast, Fresh Berry Mascarpone, and Maple Walnut Butter

\$14.00 per Guest

Short Ribs Benedict with Sauce Choron

\$18.00 per Guest

Locally Grown Catskills New York Smoked Salmon, Plain and Vegetable Cream Cheese, Sliced Beefsteak
Tomatoes, Red Onions, Lemon, and Capers

\$18.00 per Guest

European Style Breakfast, Charcuterie, and Cheese Selection

\$24.00 per Guest

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MEETING INTERMISSION MENU

Upper East Side

Strawberry/Banana and Mango Smoothie Shooters
Fruit Kabobs with Minty Yogurt Dressing and Times Square Honey
A Selection of Kind Bars, Luna Bars, and Kashi Bars
Assortment of Natural Fruit Beverages and Teas
Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Teas
\$36.00 per Guest

Lower East Side

Mini Spinach and Potato Knishes
Mini Lox and Bagel Sandwiches
Assorted Ruguluch and Black and White Cookies
Boylan's Sodas: to include Black Cherry, Root Beer, and Cream Soda
Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Teas
\$40.00 per Guest

Manhattan Special

Seasonal Whole Fruit
Assorted Energy Bars to include Balance Bars and Clif Bars
Individual Bowls of Dried Fruits to include: Cranberries, Apricots, & Raisins
Yogurt-coated Pretzels, Banana Chips, and Unsalted Almonds
Assortment of Energizing Beverages including Red Bull, Gatorade, and Illy Café Cold Drinks
Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal and Imported Teas
Soft Drinks and Bottled Waters
\$40.00 per Guest

Baked by Melissa Cupcakes

Indulgent Selection of Baked by Melissa Mini Cupcakes
Ice Cold Whole Milk, Skim Milk, and Chocolate Milk
Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Teas
Soft Drinks and Bottled Waters
\$42.00 per Guest

Dylan's Candy Bar

Decadent assortment of Retro and Recent Delights direct from Dylan's landmark store in New York
Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Hot Teas
Soft Drinks and Bottled Waters
\$45.00 per Guest

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Coffee Service

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal and Imported Teas
\$22.00 per Guest

Coffee and Soft Drink Service

Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal and Imported Teas
Assorted Soft Drinks and Bottled Waters
\$28.00 per Guest

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ENHANCEMENTS SELECTIONS

Fresh Seasonal Whole Fruit
\$6.00 per Guest

Fresh House Baked Cookies
\$6.00 per Guest

Black and White Cookies
\$7.00 per Guest

Scones and Three Berry Mascarpone
\$8.00 per Guest

Assorted Truffles
\$8.00 per Guest

Fudge Brownies
\$8.00 per Guest

Individual Bowls of Dried Fruits to Include: Cranberries, Apricots, & Raisins
\$8.00 per Guest

A Selection of Kind Bars, Luna Bars, and Kashi Bars
\$9.00 per Guest

New York Cheesecake Pops
\$9.00 per Guest

French Butter Cookies and Macaroons
\$10.00 per Guest

Chocolate Dipped Strawberries
\$10.00 per Guest

Raw Vegetables with Assorted Dips
\$10.00 per Guest

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Baked by Melissa Cupcakes

\$12.00 per Guest

Good Humor, Haagen Dazs, and Frozen Fruit Bars

\$12.00 per Guest

Assorted Tea Sandwiches

\$20.00 per Guest

BEVERAGE REFRESHMENTS

Hot Chocolate with Whipped Cream and Chocolate Shavings

\$6.00 per Guest

Homemade Lemonade

\$55.00 per Carafe

Freshly Squeezed Orange and Grapefruit Juice

\$55.00 per Carafe

Bottled Cranberry, Apple, Tomato, or V-8 Juices

\$8.00 per Bottle

Assorted Bottled Fruit Smoothies

\$8.00 per Bottle

Assorted Energy Drinks

\$8.00 per Bottle

Assorted Bottled Iced Teas

\$8.00 per Bottle

Assorted Soft Drinks and Bottled Waters

\$7.50 per Bottle

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**Beverage Refreshments and enhancement selections can only be added to existing menu selections.

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BUFFET LUNCH SELECTIONS

New York Deli

Choice of Three Pre-Made Sandwiches or Deli Display

Pre-Made Sandwich Options:

Hummus, Eggplant, Tomato and Olive Tapenade on a Pita
Grilled Portabella, Goat Cheese, Hummus, and Sprouts in a Spinach Wrap
Poached Salmon with crunchy slaw and dill aioli served on Pretzel Bread
Roasted Turkey Club
Grilled Chicken Salad on a Flaky Croissant
Roasted New York Sirloin with Jarlsberg Cheese and Tomato served on a Baguette with Horseradish dressing
Grilled Chicken Caesar Wrap
Montauk Lobster Roll
Smoked Turkey Breast on a Whole Wheat Baguette with pancetta, baby greens, tomato, and whipped avocado
Prosciutto, Fresh Mozzarella, Tomato, and Basil on Focaccia
Portabella Burger with Arugula Pesto and Roasted Tomato Goat Cheese Spread
Falafel
New York Pastrami Rueben
Pulled Pork with Pepper Jack Cheese
Grilled Chicken Souvlaki with Tzatziki Sauce
Classic Grilled Cheese
Iberian Grilled Cheese with Iberian Ham and Manchego Cheese
Grilled Chicken Breast with Seared Tomatoes, Pepper Jack Cheese, and Chipotle Dressing on Ciabatta

Deli Display

To include:

Selection of Breads: Focaccia, Onion, Sesame, Whole Wheat, Croissant
Platter of Roasted Deli Meats: Baked Virginia Ham, Grilled Chicken Breast, Roast Sirloin, Smoked Turkey Breast
Assorted Cheeses: Sliced Swiss, Havarti, Mozzarella, American, Monterey Jack, Provolone

Accompaniments

Tomato Basil Puree Soup
Chopped Harvest Salad with Citrus Vinaigrette
Penne Pasta Salad with Arugula, Feta Cheese, Diced Tomato, and Olive
Old-Fashioned Potato Salad or Housemade Potato Chips
Assorted Brownies, Blondies, and Fruit Bars
Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal and Imported Teas
\$95.00 per Guest

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Jackson Heights

Tortilla Soup
Crisp Garden Greens with Creamy Cilantro Vinaigrette
Tortilla Chips with Three Bean Salsa and Guacamole
Chicken Fajitas and Portabella Fajitas with Sautéed Peppers and Onions, Served with Warm Flour Tortillas, Shredded Cheese, Tomato, Lettuce, and Sour Cream
Arepas con Queso Blanco
Barbecue Flank Steak
Frijoles and Spanish Rice
Mexican Chocolate Cake and Baby Flan (Flancito)
Fresh Seasonal Fruit Salad
\$100.00 per Guest

Pan-Asian

Miso Soup
Mixed Greens with Sesame Vinaigrette
Fresh Spring roll w/ Shrimp
Kimchee and Pickled Vegetables
Assorted Sushi and Sashimi
Yakinuku Glazed Salmon, Baby Bok Choi
Thai Green Curry Chicken with Bean Sprout, Cilantro, Chili Paste
Beef Negamaki
Steamed Pork and Kimchee Dumplings with Sweet Chile Dipping Sauce, Sake Soy, Black Vinegar Chile sauce
Sticky Coconut Rice
Szechuan Eggplant
Green Beans
Fortune Cookies
Green Tea Crème Brulee
Star Anise Marinated Fruit Salad
\$100.00 per Guest

Midtown Barbecue

Seafood Gumbo
Iceberg Lettuce Wedge with Vine Ripened Tomato, Crumbled Blue Cheese, and Balsamic Vinaigrette
Country Bean and Corn Salad
Old-Fashioned Potato Salad
Barbecue Brisket
Cornmeal-Crusted Catfish with Cajun Remoulade
Barbecue Chicken
Cheddar Grits
Buttermilk Biscuits and Cornbread
Seasonal Fruit Salad and Seasonal Fruit Cobbler
\$100.00 per Guest

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Central Park

Romaine Lettuce, Cucumbers, Beefsteak Tomatoes, and Red Onions in a Yogurt Chive Dressing
Grilled Vegetable Display
Moroccan Couscous Salad with Mint, Basil, and Tricolor Peppers
Miso-Glazed Halibut with Hibachi Baby Bok Choy and Sake-Soy Sauce
Grilled Breast of Chicken with Asparagus and Roasted Red Pepper Coulis
Rachel's Mushroom Pasta with Seasonal Organic Mushrooms and White Wine
Whole Wheat and Seven-Grain Rolls
Seasonal Fruit Salad
Angels and Devils Cakes
Agave-Marinated Strawberries
\$100.00 per Guest

Little Italy

Tuscan White Bean Soup
Traditional Caesar Salad
Panzanella Salad with Crusty Focaccia Croutons, Arugula, European Cucumbers, Roma Tomatoes, Red Onion, Fresh Basil, and Red Wine Vinaigrette
Caprese Salad with Aged Balsamic Drizzle
Orecchietti: a three-bean ragoût served with Escarole and Roma Tomato
Seabass a la Vongole Maraichère
Chicken Parmesan Pillows
Focaccia Bread, Olive, and Ciabatta Rolls
Assorted Italian Mini-Pastries
Biscotti
\$100.00 per Guest

Lower Manhattan

Matzo Ball Soup
Iceberg Salad with Blue Cheese, Russian Dressing, Oil and Vinegar
Assorted Pickle Relish Tray
Old-Fashioned Cole Slaw
Mini Potato Knishes and Mini Pastrami Reubens
Sliced Meats to include House Roasted Turkey Breast and Kosher Salami
Hot Corned Beef and Pastrami
Sliced Cheese Platter to include: Jarlsberg, Muenster, Provolone and New York Cheddar.
New York Cheesecake
Black and White Cookies
Halavah
\$100.00 per Guest

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Union Square: Build Your Own Buffet

Act One - Select Three of the Following:

Tomato Basil Puree Soup
Classic Chicken Noodle Soup
Crab and Corn Chowder
Organic Wild Greens and Balsamic Vinaigrette
Vine-ripened tomatoes, Fresh Mozzarella, Fresh Basil, and Extra Virgin Olive Oil
Baby Spinach Salad with Eggs, Tomato, Bacon, Herb Croutons, and Bleu Cheese Vinaigrette
Pipe Pasta Salad with Shaved Fennel, Grilled Baby Artichokes, and Ricotta Salata Cured Lemon
Green Bean Salad with Tomato, Cucumber, and Feta Cheese
Chopped Harvest Salad with Citrus Vinaigrette
Seasonal Grilled Vegetable Display
Waldorf Salad

Act Two - Select Three of the Following:

Fish

Arugula-Crusted Salmon with Roasted Baby Porcini and Mushroom Jus
Butter Poached Halibut with Yellow Squash Caponata and Asparagus Velouté
Lobster Mac and Cheese

Poultry

Roasted French Cut Chicken Breast with Natural Jus
Chicken Breast filled with Spinach and Boursin Cheese with a Roasted Red Pepper Demi-Glace
Casarecce Pasta, Braised Chicken, and Vegetables

Meat

Pepper-Crusted New York Strip with Marchand de Vin
Maple Glazed Pork Loin with Braised Fennel – Toronto Yorkville
Shepherd's Pie – London Park Lane
Braised Short Ribs with Roasted Root Vegetables

Vegetarian

Torchetti Pasta, Roma Tomato Roasted Eggplant, Broccolini and Roasted Garlic
Butternut Squash Ravioli with Sage-Infused Fontina Cream
Eggplant Ratatouille en Croûte

Sides - Select Two of the following (Includes Assorted Dinner Rolls and Butter):

Cauliflower Gratin	Spinach and Orzo
Seasonal Vegetable Medley	Herb-Roasted Fingerling Potatoes
Ratatouille	Fresh Fruit Salad
Broccoli and Potato Gratin	

Curtain Call – Select One of the Following:

Assorted French and Italian Pastries	Assorted Brownies, Blondies, and Dessert Bars
Apple Crumb Pie and New York Cheesecake	

\$102.00 per Guest

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EXECUTIVE LUNCHBOX

Boxed Lunch

Please Select One Item

Radiatore with Julienne Vegetables, Roma Tomato, and Fresh Basil Vinaigrette

Jicama and Granny Smith Apple Slaw

Penne Pasta Salad with Arugula, Feta Cheese, Diced Tomato, and Olive

Please Select up to Three Choices:

Poached Salmon with crunchy slaw and dill aioli on Pretzel Bread

Roasted Turkey Club

Grilled Chicken Salad on a Flaky Croissant

Roasted New York Sirloin with Jarlsburg Cheese, Tomatoes, and Horseradish Dressing on a Baguette

Grilled Chicken Caesar Wrap

Grilled Portabella, Goat Cheese, Hummus, and Sprouts on a Spinach Wrap

\$83.00 per Guest

All Boxed Lunches come with a House Baked Cookie, Terra Chips, Granola Bar, and one (1) soft drink or bottled water per guest.

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INTERCONTINENTAL®
NEW YORK TIMES SQUARE

PLATED LUNCH

MENU

All Plated Lunches come with Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal and International Teas.

Act One – Select One of the Following:

Curried Cauliflower and Granny Smith Apple Soup with Red Curry Oil
Tomato Basil Puree Soup with Mini Grilled Cheese Sandwiches
Grandma Eva's Chicken Noodle Soup
Frisee, Watercress, and Radicchio Salad with Baby Heirloom Tomatoes and Goat Cheese in a Warm Bacon Vinaigrette
Wild Baby Greens with Caramelized Pears and Maytag Blue Cheese with a Cranberry Drizzle
Golden Beet Salad with Organic Mixed Greens, Goat Cheese Croustade, and Red Beet Vinaigrette
Beefsteak Tomato and Mozzarella Napoléon with Basil Splash and Parmesan Crisp
Wild Mushroom and Goat Cheese Tart with Classic Frisée Salad and Chive Truffle Oil
Maryland Style Crab Cake with Pea Tendril, Frisée Salad, and Chile Garlic Remoulade
Creamy Polenta with Braised Radicchio, Melted Tomato, and Gorgonzola

Act Two – Select One of the Following:

Fish

Seared Atlantic Salmon with Julienne Fennel, Baby Squash, Baby Marble Potatoes, and Tomato Jus
\$90.00 per Guest

Grilled Halibut with Minted Couscous and Vegetable Tagine
\$94.00 per Guest

Chilled Sesame Scented Poached Salmon with Cucumber and Pickled Daikon
\$92.00 per Guest

Poultry

Sofrito Grilled Chicken Breast, Seared Vegetables, Aztec Rice Blend, and Avocado Chili Cream
\$83.00 per Guest

Chicken Pot Pie – Sautéed Chicken Breast, Button Mushrooms, Baby Carrots, Celery Root, Pearl Onions, and Sherry Cream in a Flaky Crust
\$83.00 per Guest

Chilled Cilantro Lime Chicken Breast with Couscous Salad and Peach Mayonnaise
\$88.00 per Guest

Five Spice Chinese Chicken Salad with Mixed Greens, Toasted Cashews, Soba Noodles, and Lemongrass Vinaigrette
\$88.00 per Guest

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NEW YORK TIMES SQUARE

Meat

Petit Filet Mignon with Yukon Gold and Asparagus Hash with Grilled Plum Tomato in a Madeira Glaze
\$96.00 per Guest

Grilled Grass-Fed Piedmontese New York Strip with Sautéed Spinach and Molten Macaroni and Cheese
\$102.00 per Guest

Deconstructed Cobb Salad with Sliced Beef Filet
\$102.00 per Guest

Vegetarian

Grilled Vegetable Wellington Nestled in Ratatouille
\$79.00 per Guest

Deconstructed Grilled Vegetable Lasagna with Filetto di Pomodoro
\$91.00 per Guest

Curtain Call – Select One of the Following:

Flourless Chocolate Cake Topped with Macerated Berries
Carrot Cake With Cheesecake Frosting
New York Cheesecake Topped With Strawberry Compote
Lemon Mousse Cake With Blueberry Compote
Fresh Berries and Sorbet
Mixed Berry Tart With Tahitian Vanilla Mascarpone
Rustic Apple Tart With Cinnamon Ice Cream

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NEW YORK TIMES SQUARE

RECEPTION MENU

Butler Passed Cold Hors D'Oeuvres

Fish

Classic Jumbo Shrimp Cocktail with Tangy Cocktail Sauce
Spicy Tuna Tartare in a Black Sesame Cone
Céville Shooters
Seared Tuna on Daikon with Scallion Sake Drizzle
Smoked Salmon Rosettes on Black Bread with Dill Honey Mustard
Thai Spiced Chilled Shrimp with Red Curry Mayonnaise
Montauk Lobster Roll
Yukon Gold Potatoes with Crème Fraîche and Caviar
California Rolls with Red Chili Soy Sauce

Poultry

Peking Duck Rice Paper Roll

Meat

Lamb Carpaccio with Sweet Chili Dipping Sauce
Peppered Tenderloin of Beef with Horseradish Cream

Vegetarian

Buffalo Mozzarella and Tomato Canapé with Pesto Drizzle
Marinated Vegetable Kebabs with Yogurt Dipping Sauce

Butler Passed Hot Hors D'Oeuvres

Fish

Jumbo Lump Crab Cakes with Cajun Rémolade
Miso Seared Scallop in a Ginger Wasabi Broth

Poultry

Chicken Tikka Masala with Yogurt Dipping Sauce

Meat

Garlic Sausage en Croûte with Matt's Fancy Mustard
Beef Negamaki with Sweet Chili Dipping Sauce
Andouille Sausage en Croûte with White Bean Green Onion Purée
Pork and Shrimp Dumplings with Sriracha Ponzu Dipping Sauce
Zatar Baby Lamb Chops with Tahini Garlic Sauce

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Vegetarian

Spiced Chickpea Cake with Apricot-Currant Chutney

Ratatouille Tartlets

Gruyère Chive Fritters

Truffled Asparagus Pizza

Vegetable Potstickers with a Sake-Soy Dipping Sauce

Vegetable Samosa with Cilantro Chutney

4 Choices per Guest - \$50.00 per Guest

6 Choices per Guest - \$60.00 per Guest

8 Choices per Guest - \$70.00 per Guest

10 Choices per Guest - \$80.00 per Guest

*All Prices Listed Above are Valid for the First Hour of Service.

**Please Add \$20.00 More per Guest Based on Minimum Guaranteed for Each Additional Hour.

***A Minimum of 20 Guests is Required.



INTERCONTINENTAL®
NEW YORK TIMES SQUARE

RECEPTION ENHANCEMENTS

Hummus Display

Chickpea Hummus, Olives, Pita Bread, Tzatziki Sauce, and Crisp Vegetable Crudités
\$22.00 per Guest

Grilled Vegetable Display

Seasonal Selection of Grilled Vegetables with Extra Virgin Olive Oil, Basil Purée, and Balsamic Drizzle
\$25.00 per Guest

Local and Regional Artisan Cheese Board

A Seasonal Selection of Local Sheep, Cow, and Goat Milk Cheeses with Fresh and Dried Fruits and Spiced Pecans
\$28.00 per Guest

Traditional Antipasti

A Selection of Cured Meats and Sausages, Olives, Grilled Asparagus, Tricolor Peppers, and Artichoke Hearts with Parmesan, Mozzarella, Barrel-Aged Balsamic Vinegar and Extra Virgin Olive Oil
\$32.00 per Guest

Dim Sum

Assortment of Shrimp, Pork, and Vegetable Dumplings served in Bamboo Steamer Baskets with Sweet Chile Dipping Sauce, Sake-Soy Sauce, Black Vinegar and Scallion Dipping Sauce
\$34.00 per Guest

Classic Shrimp Cocktail

Poached Jumbo Shrimp on Ice with Cocktail and Louis Sauces, Horseradish, Lemon, and Tabasco
\$37.00 per Guest

Viennese Station

Display of Petit Fours, Miniature Cakes and Pies; Black and White Cookies; Chocolate Covered Strawberries; Decadent Chocolate Truffles; and Espresso Bar
\$45.00 per Guest

Sushi and Sashimi Presentation

Elaborate Presentation of Sushi Rolls, Nigiri Sushi, and Sashimi with Wasabi, Soy Sauce, Picked Ginger, and Chopsticks
\$48.00 per Guest

Seafood Table

Opulent Display of Shrimp, Crab Claws, Oysters, Clams on the Halfshell with Cocktail and Mignonette Sauces, Horseradish, Lemon and Tabasco
\$51.00 per Guest

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ACTION STATIONS

Sweet Crêpe Station

Crêpes Made to Order with choice of the following: Banana Nutella, Crunchy Hazelnuts, Caramelized Pear, Walnut, and Cranberry Mascarpone

\$24.00 per Guest

Pasta Station

Gemelli Pasta, Roasted Eggplant, Broccoli Rabe, Cannellini Beans, and Roma Tomato
Cavatappi Pasta with 14th Street Artisanal Sausage, Roasted Red Bell Peppers, and Seared Cipollini Onions
Torchietti Pasta, Seasonal Organic Mushrooms in a White Wine Sauce with Parsley-Infused Organic Olive Oil
Focaccia and Semolina Bread, Red Pepper Flakes, with Black Pepper

\$36.00 per Guest

Risotto Station

Wild Mushroom Risotto with Coddled Organic Hen Egg and Asiago Shaved Truffles
Butternut Squash Risotto with Toasted Walnuts, Sage, and Fontina Cheese

\$39.00 per Guest

Savory Crepe Station

Lobster Newburg (First Seen at Delmonico's Restaurant NYC in 1876)
Sautéed Veal Tips, Chanterelles, Morels, and Madeira Cream

\$41.00 per Guest

Chef Dave's Chili Dog

Smoked Beef and Pork Hot Dog Smothered in Onions, Mustard, and his "Secret" Chili Sauce

\$41.00 per Guest

*A labor charge of \$275.00 shall apply if fewer than 25 guests are guaranteed.

** Reception Enhancement and Station Prices are Based upon a One-Hour Reception. All Action Stations require a Chef Attendant Fee of \$275.00.

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CARVING STATIONS

Salt-Cured Salmon

House-Cured Gravlox with Pumpernickel and Dill Mustard
\$26.00 per Guest

Traditional Turkey

Heritage Breed Free-Range Turkey Breast with Homestyle Gravy, Cranberry Chutney, Buttermilk Biscuits, and Semolina Cranberry Rolls
\$27.00 per Guest

Roast Tenderloin

Peppered Roast Tenderloin of Beef with Truffle Sauce, Brioche, Caramelized Onion, and Silver Dollar Rolls
\$39.00 per Guest

Peking Duck

Peking Duck with Steamed Buns, Hoisin Sauce and Scallions
\$41.00 per Guest

Sushi Bar

Dedicated Sushi Chef or Kimono Attendant with Hand-Crafted Display of Sushi Rolls and Sashimi, Pickled Ginger, Wasabi, and Soy Sauce
\$40.00 per Guest

Foie Gras Melba

Whole Seared Locally Harvested Hudson Valley Foie Gras Carved to Order, With Roasted Peaches and Sauternes on Croissant Toast.
\$42.00 per Guest

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** Carving Station Prices are Based upon a One-Hour Reception. All Carving Stations require a Chef Attendant Fee of \$275.00.

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PLATED DINNER

All Plated Dinners come with Freshly Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal and Imported Teas.

Act One – Select One of the Following:

Wild Baby Greens with Caramelized Pears, Maytag Blue Cheese, and Cranberry Drizzle
Beefsteak Tomato and Mozzarella Napoléon with Basil Splash and Parmesan Crisp
Lobster Bisque Laced with Cognac
Smoked Salmon and Potato Napoléon with Crème Fraîche, and Caviar
Wild Mushroom Risotto with Asiago and Truffle Shavings
Arugula, Baby Bella, and Shaved Fennel Salad with Aged Parmesan Porcini Vinaigrette
Goat Cheese and Wild Mushroom Tart with Classic Frisée Salad and Chive Truffle Oil
Seared Waku Tuna with Wasabi Soy Crème Fraîche and Kimchee Slaw
Maryland Style Crab Cake with Pea Tendril, Frisée Salad, and Chile Garlic Rémoulade
Crab and Corn Chowder with Lobster Ravioli

Act Two – Select One of the Following:

Fish

Seared Atlantic Salmon with Spinach, Wild Mushroom Orzo, and Wild Mushroom Jus
\$128.00 per Guest

Grilled Halibut with Minted Couscous and Vegetable Tagine
\$134.00 per Guest

Wasabi-Crusted Tuna with Thai Long Beans and Sushi Rice with a Sake-Ginger-Soy Dipping Sauce
\$139.00 per Guest

Poultry

Southwest Grilled Chicken Breast with Grilled Vegetables, Aztec Rice Blend, Avocado, and Chile Cream
\$113.00 per Guest

Pan-Seared Fossil Farms Organic Chicken Breast, Truffled Potato Cake, Wild Mushroom Compote, and Madeira Jus
\$118.00 per Guest

Crispy Peking Duck Breast with Israeli Couscous, Duck Confit, Roasted Cipollini Onions, and Pomegranate Molasses
\$139.00 per Guest

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Meat

Pan-Seared Filet Mignon with Sautéed Baby Spinach, Grilled Roma Tomato, Boulangère Potato, and Barolo Sauce
\$139.00 per Guest

Grass-Fed Piedmontese New York Strip with Green Peppercorn, Dauphinoise Potato, Green and Yellow Haricot Verts, and Caramelized Shallots
\$144.00 per Guest

Grilled Veal Chop with Caramelized Onion, Pancetta Polenta, Asparagus, and Morel Compote
\$144.00 per Guest

Roasted Rack of Lamb with Baby Ratatouille, Wild Mushroom Risotto, and Hendrick's Gin Lamb Jus
\$144.00 per Guest

Vegetarian

Wild Mushroom Ravioli with Roasted Eggplant, Spinach, Tomatoes, Shiitake Mushrooms, and Porcini Oil
\$108.00 per Guest

Curtain Call – Select One of the Following:

Chocolate Explosion: Chocolate Cake, Chocolate Mousse, Chocolate Ganache, and Blood Orange Confit

Lemon Mousse Torte with Fresh Blueberries and Blueberry Compote

Carrot Cake with Cheesecake Frosting

Flourless Chocolate Cake with Macerated Berries

New York Cheesecake with Strawberry Compote

Seasonal Berries and Sorbet in a Chocolate Tuile

Rustic Apple Tart with Cinnamon Ice Cream

Seasonal Fruit Tart with Coconut Sorbet

Strawberry Shortcake

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BUFFET DINNER

Gotham Buffet

All Buffet Dinners include Assorted Breads and Rolls, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Herbal and International Teas.

Act One (Category I)

Soups

Tomato Cucumber Salad with Dill and Red Onion Vinaigrette
Gazpacho Trio: Red, Yellow, and Green Tomato Gazpacho
Spicy Crab Bisque
Tomato Basil Purée Soup and Baby Grilled Cheese Sandwiches

Salads

Frisee Salad with Bacon Lardons, Goat Cheese, Grape Tomatoes, Croûtons, and French Vinaigrette
Vine-Ripened Red Tomatoes with Fresh Mozzarella, Basil, and Extra Virgin Olive Oil
Grilled Vegetable Display with Aged Balsamic Glaze
Hearts of Romaine with Classic Caesar Dressing
Baby Spinach Salad with Bacon, Eggs, Tomatoes, Herbed Croûtons, and Blue Cheese Vinaigrette
Penne Pasta Salad with Arugula, Feta Cheese, Diced Tomato, and Olive

Act Two (Category II)

Fish

Wasabi-Crusted Salmon and Hibachi Baby Bok Choy with Sake-Ginger-Soy Sauce
Grilled Halibut with Melted Leeks, Chanterelle, and Baby Bella Porcini Foam
Lobster Mac and Cheese

Poultry

Southwestern Chicken Breast Stuffed with Jalapeno, Black Beans, Pepper Jack Cheese, and Tomato, with a Roasted Tomato Demi-Glace
Pan-Seared Organic Chicken Breast with Truffled Baby Gold Potatoes in a Madeira Glaze

Meat

Pan-Seared Filet Mignon with Balsamic Tomato Jam and Petit Sirah Demi-Glace
Pepper-Crusted New York Sirloin with Pink Peppercorn Cognac Sauce
Braised Short Ribs with Parsnip Purée

Vegetarian

Vegan Mushroom Pasta with Seasonal Mushrooms and Torchietti
Penne Pasta with Broccoli Rabe, Fresh Tomatoes, Roasted Eggplant Basil, Olive Oil, and Garlic

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Curtain Call (Category III)

House Baked Granola Apples with Calvados Chantilly

New York Cheesecake with Macerated Strawberries

Flourless Chocolate Cake with Raspberries and Raspberry Mango Purée

Seasonal Sliced Fresh Fruit

Sides

Grilled Asparagus

Broccoli and Cheddar Potato Gratin

Choice of Two Items from Each Category: \$123.00 per Guest

Choice of Three Items from Each Category: \$139.00 per Guest

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ADDITIONAL ITEMS AND ARRANGEMENTS

Audio Visual

Encore Event Technologies, our in-house audio visual company, is available to assist with any audio visual needs. Contact Ramsey Humphreys at 212-894-4910 or ramsey.humphreys@encore-us.com

Billing

We are happy to accept any one of the following: American Express, MasterCard, Visa, Diners Club, and Discover. You may contact your Catering/Conference Service Manager for more details.

To apply for Direct Billing, a completed Credit Application must be filled out and returned at least four (4) weeks prior to your event. To arrange for Direct Billing through our Accounting Department, please ask your Catering/Conference Service Manager for a Credit Application.

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	\$5.00 each
○ 11-21 pounds	\$10.00 each
○ 22-41 pounds	\$25.00 each
○ 42 pounds and above	\$75.00 each
○ Exhibit and Outside AV Cases	\$50.00 each
○ Pallets/Skids	\$250.00 per Pallet
○ Handling/Breakdown Fees	\$100.00 Flat Rate

Cancellations

Cancelled events will incur cancellation charges. These charges vary based upon cancellation notice date, size of event, and food and beverage quantities. Please contact your Conference Service Manager to determine these charges.

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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 coatcheck is required to move to a different location.

Checkroom Coverage	Minimum Rate
Less Than 5 Hours	\$500.00
5 – 6 Hours	\$600.00
5 – 9 Hours	\$750.00
9 – 12 Hours	\$1000.00
12 - 15 Hours	\$1,250.00

Credit and Deposits

Full payment must be made no later than 11:00am, three (3) business days prior to the date of the event, unless credit has been established with the hotel. All events require a 50% deposit in order to secure the function space on a definite basis. This deposit is credited to your account at the time of the event.

Custom Menu Cards

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

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 \$80.00 per engineer, per hour. The hotel requires ten (10) days notice or a late order fee is applied.

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.

Event Services

There will be a charge of \$275.00 per Bartender (One {1} Bartender for every 75 guests) and \$275.00 per Chef (one {1} Chef is required for each action station). There is a 24% service charge and 8.875 sales tax on all food and beverage. There is a 24% service charge, 8.875% sales tax, and 5.875% tax on room rental and audio visual services.

Guarantee

The final confirmation for the guaranteed number of guests 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% increase per guest, for each additional guest

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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 Suite or 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. A surcharge of 30% per meal will apply.

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. Deposit for keys will be refunded when keys are returned. The hotel requires ten (10) days notice or a late order fee is applied.

Parking

Hotel Valet Parking is \$65.00 plus taxes per 24 hours. Valet parking can be charged to the Master Account or individuals to pay on own. Five (5) days advance notice is required if you anticipate more than ten (10) cars arriving at one time for your event. Self-parking is \$39.00 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.

Room Rental

Each function is assigned to a room to hold their event. Room rental will be based on the expected number of people and availability of space at the hotel. Last minute setup changes within 24 hours of the meeting will incur an additional \$150.00 to \$500.00 setup fee, depending upon the size and scope of the meeting.

Security

We can arrange dedicated Security Services for your function at \$84.00 per Officer, per Hour for a minimum of four (4) hours.

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

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ELECTRICAL REQUEST FORM

RETURN NO LATER THAN:
(After above date late order applies)

TODAY'S DATE: _____ COMPANY NAME: _____

CONTACT NAME: _____ STREET ADDRESS: _____

ON-SITE CONTACT: _____ PHONE / FAX: _____

ROOM: _____ AUTHORIZED SIGNATURE: _____

SET UP DATE: _____ SALES REPRESENTATIVE: _____

BREAKDOWN DATE: _____

ITEM	# NEEDED	REGULAR PRICE	LATE ORDER	COST
20A / 115V / Single Phase (Gotham 1, 2 and 3 (2) dedicated 20 amp outlets in each room located in the floor)		\$95.00	\$120.00	
Spider Box (Includes 6-20amps circuits) Can be used in Gotham 1, Gotham 3 and Washington		\$450.00	\$550.00	
60A / 208V / 3 Phase (located in Washington and Gotham 1)		\$550.00	\$650.00	
100A / 208V / 3 Phase (located in Gotham 3)		\$700.00	\$900.00	
100A / 208V / 3 Phase (located behind Gotham 2 in hallway) Can be used in various rooms if cables are run in hallway- cables will be supplied by others		\$700.00	\$900.00	
			SUBTOTAL:	
			8.875% NYS TAX:	
			TOTAL:	

CREDIT CARD #: _____

EXPIRATION DATE: _____

CARDHOLDER'S SIGNATURE: _____

MASTER ACCOUNT BILLING: _____

10 Business Days Notice Required For All Power Requests or Late Order Fee Applied

Payment Policy: Full payment must accompany this order form (2) weeks prior to set up date. Orders received after this date will be subject to listed late order rates. Only company checks or major credit cards are accepted. Credit card payments **must** be accompanied by a legible front copy of the card along with the card holder's signature for verification. Please bring any question or concerns regarding this service to our **IMMEDIATE** attention by calling the Convention Services Department.

Internal Use Only / Complete Prior to Sending to Engineering			
Setup / Install Date	Setup / Install Time	Removal Date	Removal Time

Prices are quoted exclusive of 8.875% State Sales Tax and 24% Service Charge. These Menus are Effective for 2017 and are Subject to Change. All Menus are Subject to 2 Hours of Service unless noted otherwise. Our Menu may contain Wheat, Eggs, Soy, or other allergens. Please contact a Manager to discuss any special dietary restrictions. New York State Law requires disclosure that the consumption of raw or undercooked meat, fish, or egg products may increase your risk of foodborne illness.



INTERCONTINENTAL
NEW YORK TIMES SQUARE

KEY AND LABOR REQUEST FORM

RETURN NO LATER THAN:
(After above date late order applies)

TODAY'S DATE: _____ COMPANY NAME: _____

CONTACT NAME: _____ STREET ADDRESS: _____

ON-SITE CONTACT: _____ PHONE / FAX: _____

ROOM: _____ AUTHORIZED SIGNATURE: _____

SET UP DATE: _____ SALES REPRESENTATIVE: _____

BREAKDOWN DATE: _____

ITEM	# NEEDED	REGULAR PRICE	LATE ORDER	COST
Dedicated Labor (Hourly)		\$80.00/hr	\$110.00/hr	
Re-Key of Meeting Rooms A security deposit of \$500 will be charged should all keys not be returned on the final day of the function.		\$150 for 3 Keys & \$15 Per Additional Key	\$250 for 3 Keys & \$15 Per Additional Key	
Re-Key of Gotham Ballroom A security deposit of \$2,000 will be charged should all keys not be returned on the final day of the function.		\$150 for 3 Keys & \$15 Per Additional Key	\$250 for 3 Keys & \$15 Per Additional Key	
			SUBTOTAL:	
			8.875% NYS TAX:	
			TOTAL:	

CREDIT CARD #: _____

EXPIRATION DATE: _____

CARDHOLDER'S SIGNATURE: _____

MASTER ACCOUNT BILLING: _____

10 Business Days Notice Required For All Key and Labor Requests or Late Order Fee Applied

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