



NEW YORK  
TIMES SQUARE



SUPERNOVA at Novotel New York Times Square - 226 West 52 Street - New York, NY 10019

# YOUR PRIVATE DINNER WITH DIRECT VIEWS OF TIMES SQUARE



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## EVENT PROPOSAL PREPARED BY:

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## ***BUFFET STYLE A***

**\$59++ per person**

### **Salads**

#### **Caprese Salad**

With Fresh Mozzarella, Tomatoes, Basil & Balsamic Vinaigrette

#### **Field of Greens**

Sweet-n-Spicy walnut, Sundried Cranberries, Bleu Cheese & Honey Vinaigrette

### **Entrees**

#### **Chicken Diane**

Finished with the Classic Sauce of Mushrooms, Shallots, Brandy & Dijon

#### **Pan Roasted Salmon**

with Charred Tomato Broth

#### **Penne W/ Vegetables A la Vodka**

Roasted vegetables topped with a Classic Vodka Sauce

### **Sides**

#### **Goat Cheese & Artichoke Mashed Potatoes**

#### **Roasted vegetables**

Cauliflower, Brussels Sprouts & Fresh Herbs

### **Dessert**

#### **Assorted French pastries and cakes**

*Soft Drinks, Freshly brewed Lavazza coffee, decaffeinated coffee and teas*



## ***BUFFET STYLE B***

**\$65++ per person**

### **Salads**

**(Choose two)**

**Caesar with traditional condiments**

**Greek salad, Feta cheese, black olives cucumbers and tomatoes**

**Mixed field greens with balsamic vinaigrette**

**Beefsteak tomatoes and fresh buffalo mozzarella scented with basil**

### **Entrées**

**(Choose Three)**

**Oven roasted salmon with beurre blanc sauce**

**Marinated and grilled skirt steak with natural jus**

**Marinated grilled chicken breast with wild mushrooms sauce**

**Penne pasta with roasted vegetables and creamy pesto sauce**

**Baked Cod fish with saffron sauce**

**Seared chicken breast with pommery mustard sauce**

**Ravioli filled with spinach and cheese tomato sauce**

**Served with chef's selection of vegetables,**

**Rice pilaf OR roasted potatoes**

### **Desserts**

**Assorted French pastries and cakes**

**Soft Drinks, Freshly brewed Lavazza coffee, decaffeinated coffee and teas**



## ***SUPERNOVA BANQUET STYLE MENU***

**\$75 ++ per person**

### **Choice of One Soup**

#### **-Yogurt Cucumber Gazpacho**

Cold cucumber and cubanelle soup with cashews and chives on the side

#### **-Roasted Tomato Soup**

Homemade Roasted Tomato Soup

### **Choice of Two Salads**

- Watercress and arugula salad, shaved beets, grapefruit and nuts, citrus vinaigrette
- Romaine lettuce, shaved Manchego cheese, croutons with pesto, classic Caesar dressing
- Mixed green salad, peppered strawberries, sunflower seeds, tomatoes vinaigrette

### **Choice of Two Main Courses**

Roast beef rib-eye with sea salt, mushrooms and artichokes, black fig sauce

Grilled pork loin ,roasted root vegetables, curry orange sauce

Beef short ribs with cauliflower puree, baby carrots, pearl onion and horseradish cream

Roasted free range chicken, saffron-parmesan risotto, seasonal vegetable and chardonnay sauce

Herb-crust Alaskan salmon fillet, braised leeks and mushroom beurre blanc

Marinated Cod, grilled asparagus, roasted tomatoes, lemon butter and black pepper sauce

Ravioli with roasted Portobello mushrooms , smoked mozzarella , white truffle oil

Tortelloni with ricotta cheese, herbs and pesto

### **Desserts**

#### **Chef's pastry selection**

Tea, Coffee, & Soft Drinks included



## *BUFFET STYLE C*

*\$80++ per person*

### Salads

Beefsteak tomatoes and fresh buffalo mozzarella scented with basil  
Mixed green salad, peppered strawberries, sunflower seeds, tomatoes vinaigrette  
Artisanal cheese selection with bread, crackers and condiments

### Carving Stations

Herb and salt crusted standing rib roast with morel sauce  
Roasted leg of lamb with rosemary jus

### Main Courses

Sear-roasted salmon with honey-glazed fennel  
Chicken Diane Finished with the Classic Sauce of Mushrooms, Shallots, Brandy & Dijon  
Pasta with roasted cauliflower, prosciutto and arugula  
Seafood jambalaya

### Sides

Truffle whipped Yukon potato  
Seasonal vegetables

### Dessert

Mini cheese cakes and sliced fruit



***BUFFET STYLE D***

*\$120++ per person*

**Bar Service:**

**2 Hours of Call Brand Open Bar**

**45 Minutes Passed Hors D'oeuvres: (Please select 4)**

**Crispy chicken bites with spicy glaze  
Angus beef sliders with chipotle sauce  
Beef wellington  
Cherry tomato with fresh mozzarella and pesto cream  
Goat Cheese & Roasted Red Pepper Crostini  
Smoked Salmon Pinwheel**

**Buffet**

**Salads**

**Beefsteak tomatoes and fresh buffalo mozzarella scented with basil  
Mixed green salad, peppered strawberries, sunflower seeds, tomatoes  
vinaigrette**

**Artisanal cheese selection with bread, crackers and condiments**

**Carving Stations**

**Herb and salt crusted standing rib roast with morel sauce  
Roasted leg of lamb with rosemary jus**

**Main Courses**

**Sear-roasted salmon with honey-glazed fennel  
Chicken Diane Finished with the Classic Sauce of Mushrooms, Shallots, Brandy & Dijon  
Pasta with roasted cauliflower, prosciutto and arugula  
Seafood jambalaya**

**Sides**

**Truffle whipped Yukon potato  
Seasonal vegetables**

**Dessert**

**Mini cheese cakes and slice fruit**



## **ADDITIONAL STATIONS**

### **French Cheeses**

**Assorted five cheeses with dried apricots, figs and walnuts, red grapes**

**Served with French rolls and crackers**

**\$25 per person**

### **Choice of Pasta Station**

**Choice of two**

**Fresh tortellini, ravioli, gnocchi, farfalle, with tomato sauce and pesto**

**Choice of two**

**\$19 per person**

### **Sushi Station**

**Tuna, yellow tail, salmon, shrimp,**

**crab sashimi and California rolls**

**\$22 per person**





**Dim Sum**

**Assorted Asian snacks in steam baskets,  
Hot sauce and sweet soy dipping sauce**

**\$12 per person**

**Carving Stations**

***Choice of Three***

**Braised country ham, Pineapple glazed**

**Farm raised turkey, Orange-cranberry chutney**

**Ribeye of beef, horseradish sauce**

**Roasted Australian lamb leg, Rosemary jus**

**Roasted salmon, Lemon-herb sauce**

**(Carving stations served with mixed vegetables and roasted potatoes)**

**\$21 per person**

*Prices are per person. Taxes and 22% service are not included.*

## More information

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### MENUS

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Novotel New York's Supernova welcomes discussing alternative menus in order to provide you with a personalized event. Lunch and dinner entrées include Chef's selection of seasonal vegetables, French bread, butter and coffee service.

### PRICING

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22% Service Charge and 8.875% New York sales tax to all food and beverage charges. Prices are current and subject to change.

### FOOD AND BEVERAGE

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Novotel New York does not permit any food or beverage, with the exception of Kosher events, to be brought into the hotel. Hosted bar require one bartender per 75 guests a \$125 bartender fee will apply.

### AUDIO-VISUAL

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Your Catering Sales Manager in conjunction with our in-house audio-visual department will coordinate audio visual equipment required for your conference.

### COAT CHECK

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A coat check attendant may be arranged, please ask your Catering Sales Manager for fees.

### DECORATORS, MUSICIANS AND PHOTOGRAPHERS

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Your Catering Sales Manager can provide suggestions and recommendations.