









EVENT PROPOSAL PREPARED BY:

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Looking for a different type of event space?

Supernova Lounge & Terrace, Restaurant and Bar offer a fantastic venue as it combines an inspired vision on classic American comfort food and drink in a modern and trendy atmosphere in the heart of the city. Indulge your senses and create lasting memories here while taking in the sights and sounds of "the city that never sleeps."

- Panoramic views of Times Square
- Unique selection of cocktails
- Newly-redesigned, ultramodern accommodations
- Dividable open space creates the option for exclusive, unique functions
- Exceptional events such as the most sophisticated New Year's Eve



Event Packaae

Price per Person: \$168 + Tax & Service

Bar Service:

4 Hours of Premium Open Bar

60 Minutes Passed Hors D'oeuvres: (Choice of 6)

Chilled Hors D'oeuvres

Roasted vegetable with Feta cheese on pita crisp

Smoked salmon with dill

Cracked Pepper & Horseradish Tenderloin Canapé

Bruschetta

Antipasto Brochette

Double cream Brie and Melon

Grilled Shrimp with Red Pepper Aioli on Crostini

Sundried Tomatoes with Goat Cheese Rosette

Mozzarella and Sundried Tomatoes on Crostini

Ahi Peppered Tuna

Creamy Blue Cheese & Roasted Peach

Warm Hors D'oeuvres

Crispy chicken bites with spicy glaze

Angus beef sliders with chipotle sauce

Mini hot dogs bahn mi style

Tempura vegetables with ponzu dipping sauce

Tiny beef Wellington with port wine sauce

Shrimp Skewer

Mini Maryland Style Crab Cakes

Mini Vegetable Eggrolls

Vegetable Empanada

Shrimp Potstickers

Smoked Paprika Chicken Skewer

NY Strip Kebab

Buffet (2 Hours)

Salad (Choice of 3)

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

 Artisanal cheese selection with bread, crackers and condiments
 Caesar Salad with Traditional Condiments
 Greek Salad, Feta Cheese, Black Olives, Cucumbers and Tomatoes

Carving Station (choice of 2)

- Herb and salt crusted standing rib roast with morel sauce
 - 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
 - Glazed Pork Loin with pineapple-scallion chutney

Main Course (Choice of 3)

-Sear-roasted salmon with honey-glazed fennel -Marinated and Grilled Skirt Steak with Natural Jus -Marinated Grilled Chicken Breast With Wild Mushroom Sauce -Penne Pasta with Roasted Vegetables and Creamy Pesto Sauce -Baked Cod Fish with Saffron Sauce -Ravioli filled with Spinach and Cheese, Tomato Sauce -Chicken Diane Finished with the Classic Sauce of Mushrooms, Shallots, Brandy & Dijon -Pasta with tri roasted cauliflower, prosciutto and arugula -Seafood jambalaya -Rigatoni a la vodka

Sides (Choice of 2)

-Truffle whipped Yukon potato -Seasonal vegetables -Potato Gratin -Herbed Rice

Dessert (Choice of 3)

--Mini Cheese Cakes

-Fresh Sliced fruit

-Homemade Cookies (Chocolate Chip, Peanut Butter, Macadamia Nut, Oatmeal

Raisin)

--S'Mores

More information

MENUS

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

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

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 \$150 bar setup fee will apply.

AUDIO-VISUAL

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

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