



NEW YORK
TIMES SQUARE



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



EVENT PROPOSAL PREPARED BY:

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Menus

Bar Service

Premium Open Bar

One hour \$45

Each additional hour \$20

Call Brand Open Bar

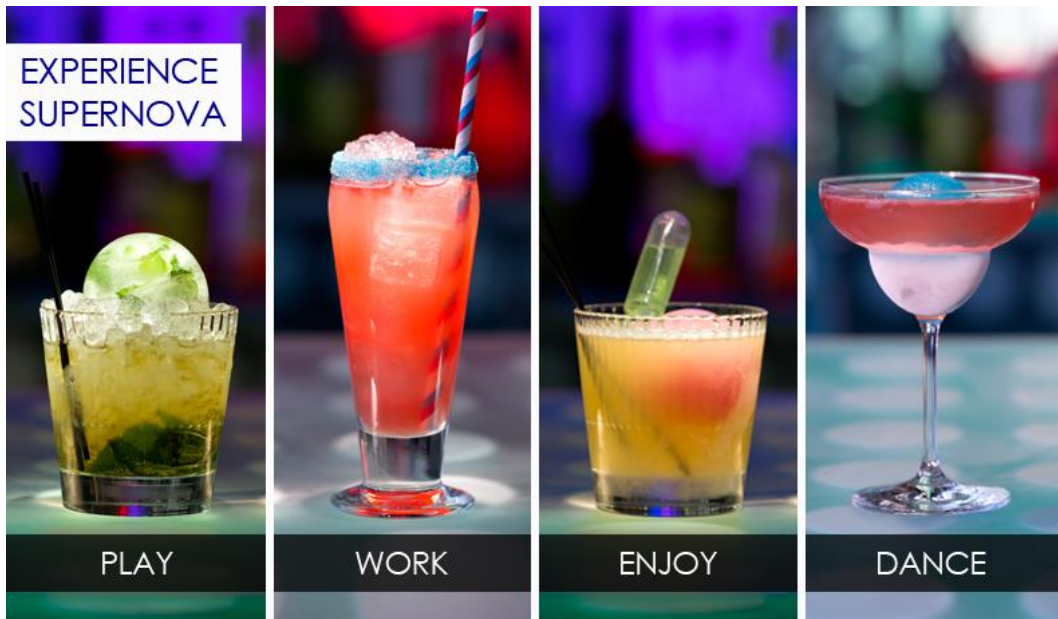
One hour \$40

Each additional hour \$18

Draft Beer, House Wine, Champagne Open Bar

One Hour \$35

Each additional hour \$18





3 Course Prix Fixe Dinner

\$68++ per person

Shared Salads for the Table

Caprese Salad with Fresh Mozzarella, Tomatoes, Basil & Balsamic
Reduction

Mixed Field Greens with Sweet & Spicy Walnuts, Sundried
Cranberries, Bleu Cheese & Honey Vinaigrette

Plated Dinners

Choice of Entrée:

Atlantic Salmon

Wilted Spinach, Roasted Red Bliss Potatoes, Shallot & Herb Beurre
Blanc Sauce

Roasted Chicken Breast

Green Beans & Onion Compote
Aleppo Polenta

Pesto Fettuccine

Served w/ a Pesto Cream Sauce & Roasted Vegetables

Dessert:

Assorted French Pastries & Cakes

Freshly Brewed Lavazza Coffee, Decaffeinated Coffee and Teas and
Soft Drinks included

4 Course Prix Fixe Dinner

\$75++ per person

Shared Appetizers for Table

Salmon Carpaccio

Watercress, Citrus Dressing

Crispy chicken bites

Spicy glaze

Shared Caesar Salad

Crispy Romaine Lettuce, Shaved Parmesan, Croutons, Caesar Dressing

Plated Entrée Dinners

Choice of:

Atlantic Salmon

Wilted Spinach, Roasted Red Bliss Potatoes, Shallot & Herb Beurre Blanc Sauce

Angus Prime NY Strip

10 oz., Maître d'hôtel Butter, Pommes Frites

Pesto Fettuccine

Pesto Cream Sauce & Roasted Vegetables

Shared Desserts:

Chef's Selection of mini French pastries

Freshly Brewed Lavazza Coffee, Decaffeinated Coffee and Teas and Soft Drinks included

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 up to 75 guests a \$150 bartender 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.

GUEST ATTENDANCE

Guaranteed guest attendance is required five (5) business days prior to your event. Final attendance cannot be lower, but can be increased. If a guarantee is not received within the above time frame, you will be charged for the most recent estimated attendance or actual attendance, whichever is greater. Novotel New York will be prepared to serve no more than 5% over the guaranteed attendance.

COAT CHECK

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

DECORATORS, MUSICIANS AND PHOTOGRAPHERS

Your Catering Sales Manager can provide suggestions and recommendations.