



EXPERIENCE
SUPERNOVA



LOUNGE



BAR



RESTAURANT



TERRACE


NOVOTEL
HOTELS & RESORTS

NEW YORK
TIMES SQUARE

 **SUPERNOVA**
TERRACE - RESTAURANT - LOUNGE
NOVOTEL NEW YORK TIMES SQUARE

EXPERIENCE
SUPERNOVA



PLAY



WORK



ENJOY



DANCE



EVENT PROPOSAL PREPARED BY:

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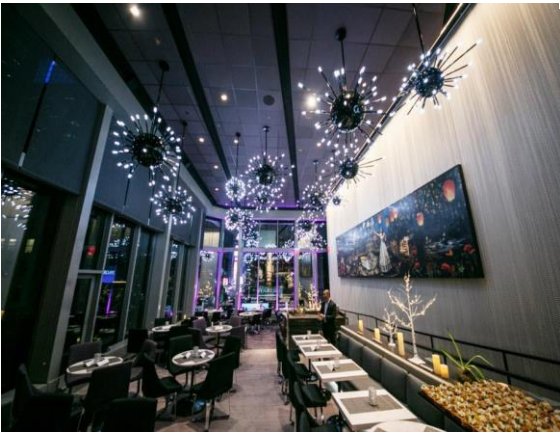
<https://www.facebook.com/NovotelNewYorkTimesSquare>



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



Supernova Spaces

Menus

BAR SERVICE

Premium Open Bar

One hour \$47

Each additional hour \$22

Call Brand Open Bar

One hour \$42

Each additional hour \$20

Draft Beer, House Wine & Champagne Open Bar

One Hour \$37

Each additional hour \$18

FOOD SELECTIONS/OPTIONS

Passed Hors d'oeuvres:

Choice of 6 / \$38 per person for one hour

Choice of 8 / \$42 per person for one hour

****\$17 per person for each additional hour****

Chilled Hors d'oeuvres

Goat Cheese and Roasted Red Pepper on Garlic Crostini v

Smoked Salmon, Lemon Scented Crème Fraiche Pinwheel

Cumin Rubbed Beef on Focaccia

Cilingini Mozzarella, Basil, Sundried Tomato on Focaccia v

Salami Coronet on French Baguette

Brie & Onion Marmalade in Tart v

Cajun Chicken Breast on Pumpernickel

Ahi Tuna, Ginger on Cornbread GF

Walnut Bread, Bleu Cheese & Roasted Peach v

Warm Hors D'oeuvres

Crispy chicken bites with spicy glaze

Angus beef sliders with chipotle sauce

Mini hot dogs, bahn mi style

Philly Cheese Steak Spring Rolls

Pea and Potato Samosa v

Beef Yakitori Skewer (Beef Teriyaki Sauce)

Chicken Yakitori Skewer (Chicken Teriyaki Sauce)

Jerk Shrimp Skewer ^{GF}

Mini Maryland Style Crab Cakes, Saffron Aioli

Mini Vegetable Eggrolls, Sweet Thai Chili Sauce ^v

Black Bean Vegetable Empanada ^v

Smoked Paprika Chicken Kebab ^{GF}

NY Strip Kebab ^{GF}

Gourmet Vegetable Display

Baby and organic vegetables

Served with chives

Crème fraîche, black olive tapenade and blue cheese

\$18 per person

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

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, penne, or farfalle, with tomato sauce/pesto/vodka/alfredo

\$28 per person

Sushi Station

Tuna, yellow tail, salmon, shrimp,

crab sashimi and California rolls

\$30 per person

Dim Sum

Assorted Asian snacks in steam baskets,

Hot sauce and sweet soy dipping sauce

\$18 per person

Dessert Station

Chef's Selection of French Pastries and Miniature Cakes

\$19 per person

Carving Stations

Choice of Two

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

Whole Roasted Suckling Pig (\$7 extra per person)

(Carving stations served with seasonal mixed vegetables & roasted potatoes)

\$35 per person

Prices are per person. Taxes, 22% service and a \$150 carving fee are not included

Pan-Asian Event Package

Price per Person: \$100++

Prices are per person. Taxes, 22% service and a \$150 carving fee are not included

Bar Service:

2 Hours of Call Brand Open Bar (With 1 Specialty Drink)

Passed & Stationed Hors D'oeuvres: (Choice of 6 for 2 Hours)

Crispy chicken bites with spicy glaze

Asian Snow Pea and Teriyaki Shrimp

Shrimp Chao

Chicken Chao

Mini Vegetable Eggrolls

Beef Negimaki Skewers

Vegetable Tempura
Mini Hot Dogs Bahn Mi Style

Carving Station (1 Hour)

Peking Duck (\$7 extra per person)
Asian Style Spare Ribs



Mediterranean Event Package

Price per Person: \$95++

Bar Service:

2 Hours of Call Brand Open Bar

Passed & Stationed Hors D'oeuvres: (Choice of 6 for 2 Hours)

Cucumber Cup with Gazpacho Vegetables Canapé

Bruschetta

Mediterranean Tart

Walnut Bread with Bleu Cheese and Roasted Peach

Chicken Brochette

Lamb brochette

Spanakopita

Baklava



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.

RENTAL SPACE FEE

A rental fee will apply for private events.

AUDIO-VISUAL

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

COAT CHECK

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