



# New York Marriott at the Brooklyn Bridge



New York Marriott at the Brooklyn Bridge - 333 Adams Street - Brooklyn, New York 11201 USA - Phone:  
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## Breakfast | Continental Breakfast

Continental Breakfast Buffet | \$47 per person

Freshly Squeezed Orange & Grapefruit Juice  
Chilled Cranberry & Apple Juice

Individual Bowls of Seasonal Sliced Fresh Fruits

Assorted Dannon Yogurts and House Made Granola

Hard Boiled Eggs

Assorted Cold Cereals  
Skim and 2% Milk

Freshly Baked Breakfast Breads to Include:  
Croissants, Assorted Muffins, & Coffee Cakes

Brooklyn's Best Kettle Bagels with Condiments to Include:  
Butter, Preserves, Honey & Cream Cheese

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Continental "Green" Breakfast | \$49 per person

Whole Grain Muffins & Assorted Hearth Breads  
(Low in sugar/high in fiber)  
Assortment of "Smart" Spreads  
(High in stanol and sterols, no animal fat)  
Vegetable Spread, Orange Marmalade Whip, and Low Fat Cream Cheese

Scottish Smoked Salmon with Whole Wheat Toast Points & Garnish

Steal Cut Oatmeal with Organic Blueberries

House Made Granola with Plain Low Fat Yogurt

Individual Bowls of Seasonal Sliced Fresh Fruits & Whole Bananas

Selection of Organic Juice & Fiji Water

Freshly Brewed Coffee, Decaffeinated Coffee & Taylors Artisanal Teas

## Breakfast | Breakfast Buffet | 59

Freshly Squeezed Orange & Grapefruit Juice  
Chilled Cranberry & Apple Juice

Individual Bowls of Seasonal Sliced Fresh Fruits & Berries

Assorted Cold Cereals  
Skim and 2% Milk

Freshly Baked Breakfast Breads to Include:  
Croissants, Assorted Muffins, & Coffee Cakes

Brooklyn's Best Kettle Bagels with Condiments to Include:  
Butter, Preserves, Honey & Cream Cheese

Fluffy Scrambled Eggs

Breakfast Potatoes

Country Sausage

Crisp Bacon Strips

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Enhancements | \$7 per item/per person

Yogurt – Granola Parfait

French Toast

Hot Oatmeal Bar

Smoked Salmon with Condiments (\$12 per person)

Made to Order | \$12 per person/per station  
Omelet Station or Fresh Waffle Station

Labor Attendant | \$250 each

All Stations Require an Attendant in which a Labor Fee will Apply

## Breakfast | Plated Breakfast | \$59

Freshly Squeezed Orange or Grapefruit Juice  
Platters of Seasonal Fresh Fruit with Honey Yogurt Sauce

### ENTRÉE SELECTIONS

Fresh Scrambled Eggs with Tomato & Chives

Or

Cheddar Cheese Omelet Topped with Three Cheese & Fresh Herbs  
Brie Fondue

Or

Brioche French Toast with Grand Marnier Orange Honey Butter  
Vermont Maple Syrup

\*ALL BREAKFAST ITEMS WILL BE APPROPRIATELY GARNISHED & SERVED WITH:

Country Sausage, Grilled Ham, or Crispy Bacon, Seasoned Potatoes,  
Croissants, Muffins, and Breakfast Breads  
Butter Preserves and Honey

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Labor Fee |  
For Groups Less than 25 Guests, an Additional Labor Fee of \$250 Will Apply

Breakfast Enhancements | \$7 per person

Egg and Cheese Croissants Sandwiches

Scrambled Egg Tortilla Wrap

Hot Oatmeal

Smoked Salmon with Condiments (\$12 per person)

## Breaks | Coffee Breaks

Coffee Perk | \$21 per person

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Morning Coffee Service | \$32 per person

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Croissants, Assorted Muffins, Fresh Baked Coffee Cakes

Assorted Mini Bagels

Butter, Preserves, Honey and Cream Cheese

Mid-Morning Coffee Service | \$28 per person

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Variety of Regular & Diet Soft Drinks

Seasonal Whole Fruit

Packaged Granola Bars

Afternoon Coffee Service | \$28 per person

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Variety of Regular & Diet Soft Drinks

Assorted Homemade Cookies

## Breaks | Afternoon Breaks

Cookie Factory Break | \$32

Freshly Baked Chocolate Chip, Peanut Butter, and Oatmeal Raisin

Homemade Fudge and Blondie Brownies

Variety of Regular & Diet Soft Drinks, Ice Cold Milk, Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

The Big Apple Break | \$32

A Selection of Seasonal Fresh Apples

Apple Crisps and Dried Apple Rings

New York State Cheese to Include:  
Smoke Gouda, Gruyere, and Cheddar

Warm Apple Cobbler with Caramel Sauce

Chilled Apple Juice \* Hot Apple Cider with Cinnamon Sticks

Variety of Regular & Diet Soft Drinks, Ice Cold Milk, Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

## Breaks | Break Enhancements

Beverage Enhancements | \$6 per item/per person

Fiji Water

Vitamin Water

Energy Drinks

SOBE Bottled Ice Tea

Starbucks Frappucino (individual bottles)

Sweet Enhancements | \$5 per item /per person

Cracker jacks

Coffee cake

Cinnamon rolls

Granola bars

Nutra grain bars

Bagels

Muffins

Chocolate croissants

Trail mix

Savory Enhancements | \$6 per item /per person

Popcorn and Chips

Tortilla Chips and Salsa

Vegetables and Ranch Dip

Soft Pretzels

Hummus and Pita

Warm Assorted Nuts

Variety of Cheese & Baguettes

## Lunch Menus | Plated Lunch Appetizers

### SALADS

Boston Bibb Salad  
Bibb Lettuce Leaves, Winter Pea Shoots, Sundried Cranberries and  
Toasted Pistachio Nuts  
Cranberry Clementine Vinaigrette

Watercress, Radicchio and Frissee Salad with Gorgonzola Crumble  
Poached Apples and Toasted Walnuts  
Sherry Dressing

Steakhouse Salad  
Crisp Iceberg Lettuce with Watercress and Radicchio  
Charred Red and Yellow Cherry Tomatoes, Lipstick Radish Splinters  
Burgundy Shallot Vinaigrette



## Lunch Menus | Plated Luncheon Entrées

### POULTRY | \$79

Oven Roasted Breast of Chicken with Crispy Artichokes  
Potato Puree, Buttered Beans and Roma Tomatoes  
Chicken Jus

Basil Pesto Crusted Breast of Chicken  
Gorgonzola Potato Gratin, Harvest Vegetables  
Marsala Jus

Classic Chicken Francaise  
Seasoned Vegetable Risotto and Broccolini  
Lemon Buerre Blanc

Penne Pasta with Oven Roasted Chicken  
Forest Mushrooms, Arugula and Roasted Red Pepper  
Tarragon Pepper Sauce

### FISH | \$83

Parsley Crusted Roasted Salmon  
Yukon Mashed Potatoes with Jumbo Asparagus and Toasted Red Pepper  
Roasted Shallot & Thyme Infused Buerre Blanc

Braised Striped Bass with Olive & Herb Tapenade  
Butternut Squash Risottos & Vegetable Ragout  
Rich Veal Pan Jus

### VEGETARIAN | \$74

Individual Wild Mushroom and Spinach Strudel  
Balsamic Glazed and Grilled Vegetables, Soy Beans and Brie Fondue

### BEEF | \$83

Herb Crusted Filet Mignon  
Potato Gratin, Roasted Asparagus and Oven Dried Cherry Tomatoes  
Natural Au Jus

## Lunch Menus | Plated Luncheon Desserts

Classic Tiramisu Cake  
Mascarpone Cheese Mousse with  
Coffee-Soaked Lady Fingers

New York Style Cheese Cake  
Silky and Smooth  
Berry Compote

Key Lime Pie  
Vanilla Crème Finish

Traditional Carrot Cake  
Cream Cheese Glaze

Assorted Cup Cakes

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

All Three Course Luncheons Include:  
Your Choice of One Salad, One Entrée, and One Dessert

## Lunch Menus | Green Buffet Healthy Lunch | \$86

Organic Vegetable Soup of the Day

### COLD SELECTIONS

Tomato Avocado & Sweet Balsamic Glazed Onion Salad

Asparagus Vinaigrette

Organic Mixed Greens to Include:  
English Cucumber, Cherry Tomato, Bermuda Red Onion, Chick Peas  
Roasted Walnuts & Flax Seeds  
House Made Herb Vinaigrette

### HOT SELECTIONS

Kurabata Organic Lean Pork Loin

Lemon and Thyme Marinated Bell Evens Free Range Chicken

Loch Dart Atlantic Cold Water Salmon  
Clover Honey Mustard Infused

Whole Wheat Penne Pasta Primavera  
With Flat Leaf Italian Parsley & Extra Virgin Olive Oil

Oven Roasted Root Vegetables to Include:  
Parsnip, Carrot, Celery Root, Chippolini Onion, Poached Elephant Garlic

### DESSERT

Selection of Seasonal Fresh Baked Pies & Cotted Cream

Assorted Whole Grain Breads and Pita  
Served with Humus and Babaganoush

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Labor Fee |  
For Groups Less than 25 Guests, an Additional Labor Fee of \$250 Will Apply

## Lunch Menus | Bay Ridge Hot & Cold Buffet | \$79

The Daily Soup

### COLD SELECTIONS

Caesar Salad  
Parmesan, Croutons, Roasted Peppers  
Traditional Dressing Served on the Side

Sonoma Baby Greens  
Topped with Shaved Carrots, Sweet Tomatoes,  
Cucumbers, & Brioche Croutons  
Creamy Buttermilk & Balsamic Vinaigrette Dressings

Yellow & Red Tomatoes  
Basil, Olives, Pearl Onions  
Extra Virgin Olive Oil & Cracked Pepper

### HOT SELECTIONS

Roasted Filet of Orange Roughy  
With Stewed Artichokes and Pomodoro

Seared Marinated Breast of Chicken  
Apricot Brandy Emulsion

Grilled "Flat Iron" Steak  
Onion Marmalade, Roasted Shallots & Thyme Essence

Herb Roasted Tender Fingerling Potatoes

Seasonal Vegetables

Tomato Focaccia & Caramelized Onion Bread

### DESSERTS

"Mini" Cannolis, Cheese Cakes, & Biscotti

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Labor Fee |  
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## Lunch Menus | Build Your Own Deli Buffet | \$78

The Daily Soup

Greek Pasta Salad

Penne, Cucumber, Tomatoes, Olives, Feta Cheese

Potato and Poppy Salad

Chilled Potatoes with a Creamy Dill Poppy Vinaigrette

Pineapple Jalapeno Cole Slaw

Diced, Pineapple, Shaved Napa Cabbage, Sweet and Sour Dressing

Platters of Sliced Roast Beef, Oven Gold Turkey

Smoked Virginia Ham, and Corned Beef

Platters of Assorted Cheeses

Cheddar, Swiss, American

Variety of Mustards, Mayonnaise, Horseradish and Deli Pickles

Sliced Tomato and Lettuce Greens

Sliced Whole Grain, Rye and Pumpernickel Breads

Assorted Bags of Chips

Pastry Chef's Black & White Cookies

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Labor Fee |

For Groups Less than 25 Guests, an Additional Labor Fee of \$250 Will Apply

## Lunch Menus | Hero Deli Sandwich Buffet | \$78

The Daily Soup

### COLD SELECTIONS

English Cucumber, Hot House Tomato, Green Olive Salad  
Lemon Vinaigrette

Pearl Cous Cous, and Roasted Vegetable Salad

Oven Roasted Petite Potato Salad  
Herb Vinaigrette

Creamy Cole Slaw with Scallions

### CHOOSE 3 SANDWICHES

Cured Ham & Jarlsberg Swiss on Crispy Baguette

Oven Gold Turkey Breast on Sourdough

Corned Beef on Marble Rye

Roast Beef & American Cheese on Kaiser

Grilled Lemon Chicken Wrap

Marinated Portobello, Avocado, & Havarti on Cracked Wheat

Chicken Caesar Salad Wrap

Tuna Salad Vegetable Crunch on 7 Grain Roll

Condiments to Include:  
Mayonnaise, Mustard, Horseradish, Russian Dressings

Sliced Tomato, Lettuce, Pickles & Olives

### DESSERTS

Cookies, Brownies & Blondies

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Labor Fee |  
For Groups Less than 25 Guests, an Additional Labor Fee of \$250 Will Apply

## Lunch Menus | Boxed Lunch | \$58

### CHOOSE 3 SANDWICHES

Cured Ham & Jarlsberg Swiss on Crispy Baguette

Oven Gold Turkey Breast on Sourdough

Corned Beef on Marble Rye

Roast Beef & American Cheese on Kaiser

Grilled Vegetable Wrap

Marinated Portobello, Avocado, & Havarti on Cracked Wheat

Chicken Caesar Salad Wrap

Tuna Salad Vegetable Crunch on 7 Grain Roll

### Condiments to Include:

Pasta Salad, Whole Fruit, Baked Cookie, Soft Drink & Bag of Chips

Packets of Mustard and Mayonnaise

Fork, Knife, Spoon and Napkins

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

## Lunch Menus | The Park Bench Lunch Buffet | \$80

### COLD SELECTIONS

Hand Picked Baby Greens  
Topped with Shaved Carrots, Sweet Tomatoes  
Cucumbers & Brioche Croutons  
Creamy Blue Cheese & House Vinaigrette Dressings

Texas Red Skin Potato Salad with Mustard and Sweet Pickle Relish

Classic 3 Bean Protein Salad

Sweet & Tangy Vegetable Garden Salad  
Carrots, Cucumber, Peppers, Jicama, & Cherry Tomatoes

### HOT SELECTIONS

Sweet Glazed BBQ Oven Roasted Boneless Chicken Thighs

Finger Licking Good Apple Cider Braised Pulled Pork

Cornmeal Crusted Catfish  
Lemon Butter

Baked Macaroni & Cheese  
Crusted with Pepper Bacon Bits & Crumbs

Fricassee Petite Beans and Butter

House Made Buttermilk Biscuits & Gravy

### DESSERT

Warm Peach Cobbler & Bread Pudding  
Carmel Sauce & Cotted Cream

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Labor Fee |  
For Groups Less than 25 Guests, an Additional Labor Fee of \$250 Will Apply



## Lunch Menus | Uniquely Brooklyn Lunch Buffet | \$80

Classic Chicken Soup

### COLD SELECTIONS

Bistro Spinach Salad  
Baby Spinach, Sliced Mushrooms, Cherry Tomatoes  
Onions Rings, Chopped Eggs  
Crisp Pepper Bacon  
Dressings Served on the Side  
Balsamic Vinaigrette & Ranch Dressings

Red Cabbage Shaved Cole Slaw

Relish Tray to Include:  
Hearts of Celery, Carrots, Olives, & Pepperocini

House Made Potato Croquettes

### HOT SELECTIONS

Spiced Pastrami

Natural Cured Cornbeef

Pickled Sauerkraut

Oven Roasted Sliced Turkey Breast

Hand Rolled Potato Knish

Platters of Sliced Cheeses  
Aged Cheddar and Classic Swiss

Kosher Dill Pickles in Jars

Breads to Include:  
Sliced Whole Grain, Rye and Pumpernickel Breads

Variety of Dressings to Include:  
Mustard, Mayonnaise, Horseradish and Russian Dressing

### DESSERTS

Lemon Bars, Oreo Crunch, & Apple Crumb

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Labor Fee |  
For Groups Less than 25 Guests, an Additional Labor Fee of \$250 Will Apply

## Dinner | Plated Dinner Appetizers

### COLD STARTERS

Caesar Spears  
Roasted Red Peppers & Parmesan Crisp  
Traditional Dressing and Italian Flat Leaf Parsley Emulsion

Watercress, Radicchio and Frisee Salad Gorgonzola Crumble  
Poached Apples, Roasted Walnuts  
Sherry Shallot Dressing

Hearts of Romaine  
Crisp Baby Green Romaine Hearts, Crumbled Blue Cheese  
Spiced Cinnamon and Honey Roasted Walnuts  
Apple Cider Vinaigrette

### ROOM TEMPERATURE STARTERS

House Hot Smoke Salmon Tartar  
Potato & Chive Cake, Wilted Pea Shoots Salad, Champagne Cream

Herb Marinated & Roasted Vegetable Tower  
Charred Zucchini, Squash, Eggplant Roasted Red Peppers, and Portobello Mushroom  
Paired with Oven Dried Roma Tomato & Chick Pea Puree  
Grilled Long Stem Artichokes & Baby Arugula Emulsion

### HOT STARTERS

Braised Short Rib Cannelloni  
Stewed Tomatoes, Natural Reduction

Phylo Wrapped Wild Mushroom and Goat Cheese  
Braised Ratatouille

Tureen of Pastas  
Choice of Mezze Rigatoni, Penne, or Farfali  
Porcini Cream, Classic Pomodoro, or Basil Alfredo

## Dinner | Plated Dinner Entrées

### POULTRY | \$90

Rosemary Infused French Chicken Breast with Wild Mushroom and Tomato Stew  
Buttered Green Beans, Leek and Cauliflower Puree

Breast of Chicken Topped with Apple Chutney and Aged Brie  
Sweet Potato and Turnip Puree & Bean Medley  
Pinot Noir Jus

Pan Seared Breast of Chicken Topped with Sundried Tomato Butter  
Herb Risotto, Buttered French Beans and Tomato on the Vine  
Natural Jus

### FISH | \$92

Herb Roasted Dijon Atlantic Salmon  
Braised Savoy Cabbage, Wild Mushroom Ragout, Variety of Beans  
Peppered Merlot Jus

Citrus Glazed Stripped Bass  
Roma Tomato, Artichokes, Picholine Olive, Caramelized Pearl Onions  
Fingerling Potato Hash  
Extra Virgin Olive Oil, Italian Flat Leaf Parsley  
Lemon Emulsion

### BEEF | \$102

Grilled Filet Mignon with Red Wine Herbed Butter  
Classic Potato Cake  
Fresh Asparagus and Oven Dried Roma Tomato  
Merlot Jus

12oz "Boneless" Braised Beef Short Rib  
Classic Dauphinois, Buttered Petite Beans & Roasted Baby Carrot  
Bordelaise Reduction

### VEGETARIAN & PASTA | \$90

Oversized Ricotta, Mascarpone Cheese and Spinach Ravioli  
Roasted Tomato and Onion Sauce, Gorgonzola Cheese Glaze

Roasted Stuffed Pepper with Warm Black Olives and Couscous  
Twice Baked Gorgonzola Polenta Cake with Tomato Pesto

Spinach and Ricotta Lasagna  
Yellow Tomato Piston and Aged Parmesan

## Dinner | Plated Dinner Dessert

New York Cheese Cake  
Chocolate Dipped Strawberry

Fruit Tart  
Seasonal Fruits, Vanilla Cream

Chocolate Mousse Trilogy  
Cotted Cream & Shaved Chocolate

Chocolate Mocha Charlotte  
Burnt Orange Sauce – Walnut Praline

Flakey Baked Apple Tatian  
Buttery Pastry with Apples and Spice  
Vanilla Crémé Finish

### ALL LUNCHESES INCLUDE:

Your Choice of One Starter, One Entree & One Dessert

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

## Dinner | Brooklyn Vibe Dinner Buffet | \$95

### STARTERS

Field Greens with Herbed Croutons  
Cherry Tomatoes  
Sherry Vinaigrette

Wild Mushroom Salad with Rosemary  
Garlic and Shaved Parmesan

Garden Pea and Artichoke Salad with Pearl Onions  
Lemon Oregano Dressing

### ENTRÉES

Pan Seared Free Range Chicken with  
Sun Dried Tomato Butter

Medallions of Beef Bordelaise on Savory Herb Risotto

Penne Pasta with Oven Roasted Vegetables  
Poached Garlic & Extra Virgin Olive Oil

### SIDE DISHES

Medley of Market Vegetables

Buttermilk Whipped Yukon Potato

Freshly Baked Dinner Rolls and Butter

### DESSERTS

Deep Dish Apple Cobbler  
Caramel Sauce & Whipped Cream

### BEVERAGES

Assorted Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Labor Fee |  
For Groups Less than 25 Guests, an Additional Labor Fee of \$250 Will Apply

## Dinner | Dodger Debut Dinner Buffet | \$95

### STARTERS

Sonoma Field Greens with  
Sliced Button Mushrooms, Cherry Tomatoes, English Cucumber  
Red Onion, Crispy Bacon Bits  
House Made Dressing

Heirloom Tomato Salad with Flat Leaf Italian Parsley  
Sweet Red Onions and White Balsamic Emulsion

New Potatoes with Petite Beans  
Lemon Oregano Vinaigrette

### ENTRÉES

Paillards of Chicken  
Ragout of Artichokes and Plum Tomato  
Italian Parsley & Extra Virgin Olive Oil

Corn Meal Crusted Catfish  
Charred Eggplant, Pearl Onions, & Potato Hash

Boneless Braised Short Ribs  
Forest Mushroom Ragout  
Sherry Veal Jus

### SIDE DISHES

Savory Rice Pilaf with English Peas and Brown Butter

Oblique Cut Carrots  
Bubbles and Butter, Fresh Chives

### DESSERTS

Assorted Bit Size Pastries to Include:  
Raspberry Almond Slice  
Classic Carrot Cake  
Chocolate Decadence

### BEVERAGES

Assorted Soft Drinks, Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas

Labor Fee |  
For Groups Less than 25 Guests, an Additional Labor Fee of \$250 Will Apply

## Reception Menus | Hot Hors D'oeuvres

Teriyaki Beef Satay  
Tender Sirloin Tips on Bamboo Skewer

Mini Potato Croquettes White Truffle Oil and Red Pepper Emulsion  
Chicken Lemongrass Dumpling  
Sesame Garlic Sauce

Classic Mini Crab Cakes  
Red Pepper and Spicy Mango Aioli

Saffron Risotto Cake  
Spiced Lime Buerre Blanc

Quince and Manchego Cheese with Serrano Chili in Crisp Wafer  
Baked Portobello & Parmigiano Cheese Mini Croissant  
Coconut and Sesame Chicken Brochette with  
Apricot Dipping Sauce

Artichoke and Spinach in Phyllo  
Marinated Artichokes and Spinach Herbs

Mini Coney Island Frank in Blanket  
Chicken Fontina  
Tarragon Chicken Jus

Vegetable Spring Roll  
Oriental Vegetables in Wonton Wrapper

Smoked Chicken Quesadilla  
Spicy Blend of Smoke Chicken, Monterey Jack, Peppers and Cilantro

6 Pieces Per Person Butler Passed | \$31  
8 Pieces Per Person Butler Passed | \$34  
10 Pieces Per Person Butler Passed | \$37

## Reception Menus | Cold Hors D'oeuvres

### Cold Hors D'oeuvres

Ahi Peppered Tuna & Seaweed Salad on Crostini

Asparagus Tips with Smoked Salmon and Bonita Flakes

Blue Cheese & Roasted Peach  
On Walnut Bread

Bruschetta  
Plum Tomato, Mozzarella with Black Olive Garnish

Cajun Salmon Bite  
On Dauphinoise Potato

Pepper Brie Cheese and Asparagus Crostini

Beef Tenderloin with Horseradish Cream  
w/ Red Pimento and Mini Potato Pancake

Yellow Tail Tuna with Pink Peppercorn  
On Sushi Rice

6 Pieces Per Person Butler Passed | \$31

8 Pieces Per Person Butler Passed | \$34

10 Pieces Per Person Butler Passed | \$37



## Reception Menus | Reception Displays

Available only in addition to your hors d'oeuvres selection

### Bruschetta | \$8

Traditional Roma Tomato with Oven Dried Tomato Spread  
Marinated White Bean with Rosemary & St. Agurpuree Black Kalamatta Olive  
Roasted Ciploini Onion Spread Toasted Ficelle & Pita Bread

### Brooklyn Crudité | \$10

Carrots, Peppers, Cucumber, Asparagus, Squash  
Garlic Parmesan Cream, Mint Dill Yogurt, Lemon Paprika Hummus

### "American Style" Spatazle | \$16

Oven Dried Roma Tomato, Toasted Spiced Cauliflower, Caramelized Pearl Onions  
English Peas with Herbed Vegetable Au Jus

### Chilled Fresh Vegetable Display | \$10

English Cucumber paired with Dilled Yogurt Sauce  
Crispy Celery Sticks paired with Parmesan Emulsion  
Chilled Carrots paired with Orange Carrot Cilantro Sauce

### Cheese Display | \$ 13

Triple Cream Brie with Cranberry Compote  
Gruyere with Anis infused Wild Honey  
Reggiano Parmigiano with Balsamic Red Onion Marmalade  
Accompanied with Flat Breads and Bread Sticks

## Reception Menus | Carving Stations

### CARVING ATTENDANT REQUIRED

Roasted Tenderloin of Beef | \$28  
Peppered Merlot Jus and Sliced French Bread

Pepper Crusted Slow Roasted Pork Loin | \$20  
Cherry & Apple Chutney & Natural Jus

Roasted Turkey Breast | \$18  
Clover Honey Glazed Breast of Turkey  
Cranberry Chutney & Giblet Gravy

Cured Maple Smoked Ham | \$18  
Whole Grain Mustard

Montreal Spiced Rubbed Striploin | \$20  
Bordelaise

## Beverage | Deluxe Wines | Per Bottle

### WHITE WINES

- Sterling Vintner's Collection, Chardonnay California | \$45
- Chateau Ste. Michelle, Tiesling, Columbia Valley, Washington |\$48
- Meridian Vineyards Pinot Grigio | \$45
- Clos du Bois, Chardonnay, California | \$50
- Kenwood, Sauvignon Blanc, California | \$45
- Brancott Sauvignon Blanc, New Zealand | \$45

### RED WINES

- Mark West, Pinot Noir, California | \$52
- Columbia Crest, Merlot, Columbia Valley, Washington | \$52
- Rutherford Hill, Merlot, Napa Valley, California | \$54
- Ravenswood, Vintner's Blend, Zinfandel, California | \$45
- Aquinas, Cabernet Sauvignon, Napa Valley, California | \$52
- Estancia Cabernet Sauvignon, California | \$ 45
- Moët & Chandon, Brut "Imperial" Champagne, France | \$120

## Beverage | Premium Wines | Per Bottle

### WHITE WINES

Beringer Vineyards White Zinfandel, California | \$41

Stone Cellars by Beringer Pinot Grigio, California | \$41

Stone Cellars by Beringer Chardonnay, California | \$42

BV Century Cellars Chardonnay, California | \$42

### RED WINES

Stone Cellars by Beringer Merlot, California | \$41

Stone Cellars by Beringer Cabernet Sauvignon, California | \$41

BV Century Cellars Merlot, California | \$42

Beaulieu Vineyards Century Cellars Cabernet Sauvignon, California | \$42

### SPARKLING WINES

Freixenet Blanc de Blancs, Sant Sadurni d'Anoia | \$42

Zonin Prosecco, Italy | \$45

## Beverage | Wine Service Package

Wine Service Package Plan is available for Luncheons & Dinners. It includes soft drinks, mineral waters and a choice of house red or white wines. Service will continue through each course of the meal.

### Luncheon

Premium \$18 per person

Deluxe \$20 per person

### Dinner

Premium \$25 per person

Deluxe \$30 per person

Upgraded wines available by the bottle, price on request. Please ask for our current list of available vintages.

Premium wines available by the bottle \$41 per bottle Penfolds, Chardonnay, Penfolds Merlot and Beringer White Zinfandel

Deluxe wines available by the bottle \$45 per bottle Meridian Chardonnay, Rosemount Merlot

## Beverage | Hosted Bar | Per Person

### Premium Bar

Jim Beam Whiskey, Grant's Family Reserve Scotch, Smirnoff Vodka, Beefeater Gin, Canadian Club Whiskey, Cruzan Rum, Jose Cuervo Especial Gold Tequila, Korbel Brandy  
Standard Red, Sparkling and White Wines  
Corona, Corona Light, Sam Adams Seasonal Brooklyn Lager, Budweiser, Bud Light, and St. Pauli Girl Non-alcoholic Beer  
(Assorted Pepsi and Schweppes soda products)

Drinks | \$11  
Wine | \$11  
Imported Beer | \$10  
Domestic Beer | \$9  
Mineral Water | \$6  
Soft Drinks | \$6

All prices stated above are subject to 22% service charge and 8.875% sales tax

Charges will reflect the number of cocktails and other beverages actually served.

The NY Marriott at the Brooklyn Bridge is the only license authority to sell and serve liquor for consumption on the premises. Patrons are not permitted to bring their own liquor into the hotel. Beverages served in Hotel may not be consumed outside the building.

### Deluxe Bar

Jack Daniel's Whiskey, Dewar's Scotch, Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Canadian Club Whiskey, 1800 Silver Tequila, Courvoisier VS Cognac, Luxury Red, Sparkling and White Wines  
Heineken, Amstel Light, Stella Artois, Sam Adams Seasonal, Brooklyn Lager, Budweiser, Bud Light and St. Pauli Girl Non-alcoholic Beer  
(Assorted Pepsi and Schweppe's soda products)

Drinks | \$13  
Wine | \$13  
Imported Beer | \$10  
Domestic Beer | \$9  
Mineral Water | \$6  
Soft Drinks | \$6

Bartender Fee for Hosted or Cash Bar | \$250 per bartender (1 Bartender per 100 Guests)

Cashier Fee for Cash Bar | \$250 (1 Cashier per 200 Guests)

For Three Hours per Bar / per 100 Guests

## Beverage | Open Bar | Per Person

### Premium Bar Package

Jim Beam Whiskey, Grant's Family Reserve Scotch, Smirnoff Vodka, Beefeater Gin, Canadian Club Whiskey, Cruzan Rum, Jose Cuervo Especial Gold Tequila, Korbel Brandy Standard Red, Sparkling and White Wines Corona, Corona Light, Sam Adams Seasonal Brooklyn Lager, Budweiser, Bud Light, and St. Pauli Girl Non-alcoholic Beer (Assorted Pepsi and Schweppes soda products)

1-Hour Package | \$25  
2-Hour Package | \$32  
3-Hour Package | \$38  
4-Hour Package | \$44  
5-Hour Package | \$50

All prices stated above are subject to 22% service charge and 8.875% sales tax

Charges will be based on a per person basis in accordance with your guaranteed attendance or the actual attendance should it be higher.

The NY Marriott at the Brooklyn Bridge is the only license authority to sell and serve liquor for consumption on the premises. Patrons are not permitted to bring their own liquor into the hotel. Beverages served in Hotel may not be consumed outside the building.

### Deluxe Bar Package

Jack Daniel's Whiskey, Dewar's Scotch, Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Canadian Club Whiskey, 1800 Silver Tequila, Courvoisier VS Cognac, Luxury Red, Sparkling and White Wines Heineken, Amstel Light, Stella Artois, Sam Adams Seasonal, Brooklyn Lager, Budweiser, Bud Light and St. Pauli Girl Non-alcoholic Beer (Assorted Pepsi and Schweppe's soda products)

1-Hour Package | \$28  
2-Hour Package | \$35  
3-Hour Package | \$42  
4-Hour Package | \$48  
5-Hour Package | \$54

Bartender Fee for Hosted or Cash Bar | \$250 per bartender (1 Bartender per 100 Guests)

Cashier Fee for Cash Bar | \$250 (1 Cashier per 200 Guests)

For Three Hours per Bar / per 100 Guests

## Energize | Fitness Break | \$32

Apples, Bananas, & Pears

Power Bars

Granola Bars

Sundried Fruits, Mixed Nuts, Roasted Oats

Assorted Vitamin & Bottled Waters

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas



## Technology | Popular Packages

HD Flat Panel | \$575.00  
52"HD Flat Panel Display  
All required cables

Conference Room LCD Data Package| \$775.00  
HD LCD Projector (4000 lumens)  
Executive or Tripod Screen  
All required cables

Conference Room Presenter Support Package | \$160.00  
(for customers providing own LCD Projector)  
HD LCD Projector (3500-4000 lumens)  
Executive or Tripod Screen  
All required cables

## Technology | A la Carte Prices

### Video and Data Components

#### PROJECTORS

HD LCD 4000 Lumen SXG | \$700.00

HD LCP 6000 Lumen WXGA | \$1200.00

#### MONITORS

HD Flat Panel Display 42" | \$400.00

HD Flat Panel Display 52" | \$500.00

Laptop | \$275.00

#### VIDEO PLAYER/RECORDER

VHS/DVD Player | \$100.00

DVCamPlayer | \$350.00

DVD or Hard Dish Recorder | Call for Details

#### CAMERAS

Mini Digital Video Recorder | \$350.00

Broadcast Quality Camera | \$850.00

(Includes camera, CCU, studio Kit, cabling)

Scan Converter/Switcher | \$350.00

Data FX Switcher | \$750.00

#### SCREENS/DRAPES

6'x8' Fastfold Screen w/Dress Kit | \$165.00

9'x12' Truss Screen w/Dress Kit or 7'x12' | \$275.00

Wide Screen w/Dress Kit

10.5'x14' Truss Screen w/Dress Kit | \$375.00

8'6" x14'4" Wide Screen w/Dress Kit | \$375.00

#### MISCELLANEOUS SPEAKER SUPPORT

Flipchart w/Pad and Markers | \$55.00

Laser Pointer | \$50.00

Polycom Conference Phone | \$175.00

## Technology | A la Carte cont.

### Audio Components

#### MICROPHONES

Wired Microphone (podium, table, floor) | \$55.00

Wireless UHG (Lavalier & Handheld) | \$185.00

#### MIXERS

6 Channel Stereo Mixer | \$75.00

8-32 Channel Stereo Mixer Call for Details

#### PLAYERS/RECORDERS

Digital Audio Recorder | \$250.00

#### BOARDS/DIMMERS

12 Channel Dimmer Board | \$150.00

#### LIGHTING INSTRUMENTS

Source 4 Ellipsoidal or Par (19, 26, 36 degree or Par)

LED Up-light | \$75.00

Follow Spotlight | \$200.00

#### Labor Rates |

##### SET/STRIKE

Straight Time (Rates are per hour)

Overtime | \$75.00

Holiday | \$112.50

#### OPERATOR LABOR (Rates is per day @ hours)

Operating Technician | \$850.00

(Time and a half rates apply after 10 hours)

## Technology | Networking Guide

### INTERNET AND NETWORK EQUIPMENT RENTALS

Please contact your Marriott Sales or Catering/Convention Service Representative.

[www.avt.com](http://www.avt.com)  
UNIQUE, CREATIVE, TECHINICALLY INNOVATIVE

P:718.222.6559

F: 718.222.6557

## General Information | Information

### Directions From Airport

#### New York/JF Kennedy -JFK

Hotel direction: 15 mi E Driving Directions: Belt Pkwy west to Brooklyn/Queens Expressway (I-278) east, exit Atlantic Ave, turn right at light. Continue 4 lights to Boerum Place and turn left. Hotel is 5 blocks ahead on the right.

#### New York/La Guardia -LGA

Hotel Direction: 10mi E Driving Directions: Grand Central Pkwy west to Brooklyn/Queens Expressway (I-278) to Tillary Street Manhattan Bridge exit. Turn left at Adams Street. Proceed to second light. Hotel is on the left.

#### AirportsNewark (EWR) -EWR

Hotel direction: 20 mi SWDriving Direction: NJ Turnpike to Holland Tunnel (Exit 14C). Exit onto Canal Street East to Manhattan Bridge. Exit onto Flatbush Avenue Extension. Right turn onto Tillary Street. Left turn onto Adam Street. Proceed to second light. Hotel is on left.

### Hotel Awards

AAA Diamonds: 3

Marriott: 6

### Arrival Information

Check-in: 4:00pm, Checkout: 11:00am Video Review Billing, Video Check out On-site parking for a fee Pets not allowed

### Hotel Details

665 rooms

1 Concierge level

### Guests Room Information Room Amenities

Air conditioning Alarm clock Coffee maker/ tea services

Crib Individual climate control

Iron and ironing board

Pillows: down/feather Pull-out sofa bed in certain rooms Rollaway bed upon request Safe Hair dryer

### Room Entertainment

Cable/Satellite TV CNN ESPN HBO Movies/Videos/ Pay-per-view

### Kitchen Amenities

Refrigerator

### Business Amenities

Electrical outlet: desk level Phone feature: speakerphone

Phone feature: voice mail Two-line phone

## General Information | Services

### Services

Coffee/tea in-room  
Manager's Reception  
Newspaper delivered to room  
Newspaper in lobby  
Phone Calls: toll free  
Local Calls \$1.00  
Long Distance Calls standard AT&T 55% markup

### Guest Services

Concierge Desk  
Full-Service business center  
Limited Safe Deposit boxes  
Front desk  
Restaurants & Lounges Archives Restaurant and Bar  
American Open for breakfast, lunch and dinner Featuring a Brooklyn-inspired menu of multi-ethnic cuisine and collection of historical Brooklyn artifacts

### Recreation

Indoor Swimming Pool Hot tub Whirlpool Sauna

### Golf

Dyker Beach, Brooklyn (15mi)  
Silver Lake, Staten Island (20mi)

### Attractions & Landmarks

Brooklyn Bridge Brooklyn Heights Historical District Brooklyn Public Library Brooklyn Botanical Gardens United Artists Cinema MetroTech Center Brooklyn Courthouses Steiner Studios Financial District/ South Street Seaport Times Square/ Theater District/ Midtown Manhattan Statue of Liberty /Ellis Island Ferries (one subway stop) Brooklyn Academy of Music  
Coney Island

### High –Speed Internet Access

Location: Public Areas  
Connectivity: Wireless  
Location: Guests Rooms  
Connectivity: Wired  
Location: Business Center Connectivity: Wired  
Location: Meeting Rooms  
Connectivity: Wireless