

New York Marriott Marquis Exhibitor F&B Request Form

Please fill out the below and submit to Agnes Arostegui at agnes.arostegui@marriott.com.

Name of Conference:
Exhibit Booth Number:
Company Name:
Address:
Contact Person Name:
Contact Person Phone Number:
Contact Person Email Address:
Dates you will need F&B:
Times you will need F&B:
How many people will you need F&B for?:
General idea on what you are looking to do for F&B:





EVENTS MENU



FOOD & BEVERAGE INFORMATION

SERVICE CHARGE:

All meeting room, food, beverage and related items are subject to a 15% service charge and 10% administrative fee, except that Labor Carvers, Labor Security, Floral & Decor and Rental Items are subject to a 15% service charge and 10% administrative fee only on the amount above cost. An 8.875% New York State sales tax applies to all charges. The 15% service charge will be distributed to service staff for the event. The 10% administrative fee will be retained by the Hotel, B & C Operator and/or Hotel Operator for administrative or other costs and will not be distributed to service staff. All menu prices, fees, charges and taxes are subject to change without notice. OTHER THAN AS NOTED HERE, NO OTHER CHARGES ON THIS CONTRACT ARE PURPORTED OR INTENDED TO BE A GRATUITY FOR THE SERVICE STAFF AND NO OTHER CHARGES WILL BE DISTRIBUTED TO THE SERVICE STAFF AS A GRATUITY.

GUARANTEES:

For all events, the guarantee of attendance must be specified 72 business hours prior to the

event. This number shall constitute the guarantee. It is not subject to reduction and charges will be made accordingly. The hotel will set for an additional 3% beyond the guaranteed number. The hotel cannot be responsible for attendance greater than 3%. If no guarantee is received at the appropriate time, the Hotel will assume the patrons expected count to be the guaranteed number. Charges will be made accordingly. Billing will be based on the final guarantee or the minimum guarantee whichever is higher.

SERVICE TIMES:

Breakfast Functions are 2 1/2 Hours in Duration.

Coffee Break Functions Are 2 Hours Long In Duration.

Continental Breakfast Functions are 1 Hour In Duration.

Luncheon Functions are 3 Hours in Duration.

Receptions are 3 Hours in Duration.

Receptions/Dinners are 5 Hours in Duration.

Dinner Functions are 4 Hours in Duration.

Functions Extending Beyond this Time are Subject to a \$40 Overtime Labor Charges per server per hour.



COFFEE BREAKS ENHANCEMENTS

HEALTHY

Fresh Cut Fruits and Berries \$21 per Person

Selection of Seasonal Whole Fruits \$63 per Dozen

Yogurt Parfait, Granola and Berry Shots \$11 Each

Assorted Health Bars \$7.50 Each

MORNING

Assorted Freshly Baked Danish Pastries \$111 per Dozen

Assorted Home Made Muffins \$111 per Dozen

Variety of Fruit and Nut Breads \$111 per Dozen

Orange Marmalade & Apple Cinnamon Breakfast Breads \$111 per Dozen

Assorted Mini New York Bagels Cream Cheeses (Plain, Vegetable, Smoked Salmon) \$111 per Dozen

Continued



COFFEE BREAKS ENHANCEMENTS

INDIVIDUAL

Artisanal Popcorn

\$10 Each

Potato Chips

\$7.50 Each

Hippeas (GF)

\$11 Each

Home Burst Lemon Cookies (GF)

\$11 Each

M&M Candies and Assorted Candy Bars

\$10 Each

Pre-Made Trail Mix

\$7.50 Each

Rice Krispies Treats

\$5.50 Each

SAVORY

Hummus Shots

Cucumber, Carrot Crudities

\$11 per Person

Beet, Fennel and Walnut Dip

Celery, Carrot Crudities

\$11 Each

Homemade Sour Cream and BBQ Potato Chips

Onion and Mascarpone Dip

\$11 per Person

Tortilla Chips

Guacamole, Fresh Salsa

\$13 per Person

FAVORITES

Freshly Baked Cookies

Chef's Selection

\$99 per Dozen

House Made Chocolate Gluten Free Cookies

\$99 per Dozen

Brownies and Blondies

\$99 per Dozen

European Delights

Palmiers, Canele, Madeleine

\$99 per Dozen

Assorted Biscotti

\$99 per Dozen

Black and White Cookies

\$99 per Dozen

Assortment of French Macarons

\$111 per Dozen

Chocolate Dipped Strawberries

Plain, Milk, White Chocolate

\$99 per Dozen

Selection of Cake Pops

\$111 per Dozen



COFFEE BREAK ENHANCEMENTS

BUILD YOUR OWN TRAIL MIX

Yogurt Raisins, Dried Fruit, Cashews, Almonds,

Pumpkin Seeds, Sunflower Seeds,

Toasted Coconut, Peanuts and Granola

Yogurt Covered Pretzels

\$21 per Person

Freshly Brewed Coffee

\$136 per Gallon

Freshly Brewed Decaffeinated Coffee

\$136 per Gallon

Assorted Teas

\$136 per Gallon

Hot Chocolate and Freshly Whipped Cream

\$136 per Gallon

Iced Coffee

\$136 per Gallon

Freshly Squeezed Lemonade

\$136 per Gallon

Fresh Brewed Iced Tea

\$136 per Gallon

Fresh Squeezed Orange Juice

\$136 per Gallon

Chilled Fruit Juices to Include: Cranberry,

Apple, Grapefruit

\$136 per Gallon

Fruit Infused Water

\$136 Per Gallon

Flavored Fruit Ice Tea

\$136 Per Gallon

Arnold Palmer

\$136 Per Gallon

Assorted Soft Drinks and Bottled Iced Tea

\$9.50 Each

Coke Products

\$10.50 Each

Chilled Mineral Waters

Lemon and Lime Wedges

\$9.50 Each

Sparkling Flavored Water

\$9.50 Each

Milk and Chocolate

\$9.50 Each

\$300 Labor for Groups under 20 People

If multiple coffee breaks for same event then the labor fee will apply only one time per day (9 hour limit)