



CONRAD®

NEW YORK  
DOWNTOWN

With Exclusive Catering by



## SUMMER 2019 RECEPTION

The Conrad New York Downtown is pleased to partner with Union Square Events as our exclusive Food & Beverage provider for meetings, conferences and events.

Union Square Events proudly presents the finest seasonal ingredients, sourced from local and artisanal producers, expertly prepared using traditional and modern cooking techniques.

Our menus are thoughtfully crafted by The Union Square Events culinary team, with a mission to create unparalleled dining experiences to thoroughly inspire our guests.

# RECEPTION

One Hour 90 | Two Hours 120

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Cocktail Receptions Include the Conrad Hosted Bar with Choice of One Bar Snack and Six Specialty Canapés

## BAR SNACKS Please Select One

Crispy Conchiglie Pasta with Parmesan  
Kettle Chips with Herb Sea Salt  
Margarita Salted Tortilla Chips and Fire-Roasted Salsa  
Vegetable Chips  
House-Marinated Olives  
Seasonal Crudité with Black Pepper-Parmesan Aioli  
Spiced Nuts with Rosemary  
Barbecue-Spiced Popcorn  
Sea Salt Popcorn  
White Cheddar Popcorn  
Rosemary-Sea Salt Crackers  
Spicy Sesame Grissini

## SEASONAL COCKTAIL ENHANCEMENTS

### Tart and Stormy 14

Goslings Rum, Tart Cranberry, Ginger Beer, Lime

### Side Door 14

Cognac, Sour Orange, Bay Leaf Syrup, Lemon

## CANAPÉS Please Select Six

### Chilled

Foie Gras Toast, Sauternes, Blueberry  
Lobster Salad Toast on Butter Toasted Brioche  
Fluke Crudo with Yuzu Vinaigrette, Cucumber, Radish and Espelette  
Smoked Salmon Rillettes with Trout Roe  
Caviar and Crème Fraîche Gougère Gruyère  
Poached Shrimp with Brown Butter, Lemon and Herbs  
Smoked Trout Salad, Everything Bagel Crisp and Pickled Shallot  
Shrimp Ceviche with Smoked Tomato Vinaigrette and Crispy Tortilla  
Yellowfin Tuna Tartare with Olive, Capers and Celery on Olive Ficelle Toast  
Beef Tartare with Shallots, Capers and House-Potato Chips  
Mandarin Duck, Scallion, Cucumber and Moo Shu Chip  
Focaccia Panzanella with Tomatoes, Capers and Basil  
Sweet Pea and Pesto Crostino, Pecorino-Romano  
Mushroom Palmier with Artichoke Caponata Pine Nuts and Calabrian Chile

### Warm

Pastrami in Rye Croquette, Deli Mustard  
Mac and Cheese Croquette Gruyère Fondue  
House-Made Beef Slider with Bacon Aioli, Sharp Cheddar, Lettuce, Tomato  
Peekytoe Crab Cake, Lemon Tartar and Old Bay Aioli  
Buttermilk Fried Chicken, Cabbage Slaw, Pickled Jalapeño  
Pigs in a Blanket, Pickled Mustard Seeds  
Chicken and Corn Tostadita, Avocado Crema  
Chaat Masala Samosa, Green Mango Chutney  
Chicken Milanese Slider, Lemon Caper Aioli  
Spiced Lamb Flatbread, Stracchino, Peperonata  
Rigatoni Bolognese, Parmesan, Basil  
Sweet Corn Soup with Chile Oil and Lime  
Époisses and Brie Tartlette with Rhubarb Jam and Almonds  
Spring Carrot Soup with English Peas and Olio Verde

Menu Offerings & Pricing are Subject to Change | Maximum Serve Time is Two Hours

All Pricing is Per Guest and is Subject to 22% Service Charge and New York State Tax | All Meal Periods of Less than 20 Guests are Subject to \$275 Small Party Labor Fee

# RECEPTION STATIONS

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## BISTRO 37

Beef Tartare with Shallots, Capers and House-Made Potato Chips  
Comte Cheese and Caramelized Onions and Toasted Country Bread  
Endive Salad with Dijon Vinaigrette  
Haricot Verts Salad with Shallots and Dill  
Jambon de Paris on Ficelle, Whipped Butter and Cornichons  
Country Ham, Saucisson Sec and Seasonal Pâté Dijon Mustard,  
Cornichons and Artisanal Bread

## MEZE 37

Baba Ghanoush with Garlic & Citrus  
Fava Bean Falafel  
Labne with Za'tar and Olive Oil  
Lamb Kofta with Cumin & Sumac  
Cauliflower Salad with Tahini and Pomegranate Molasses  
Fatoush Salad with Pita Crisps and Sumac Dressing  
Marinated Beet Salad with Walnuts, Orange and Feta  
Tabbouleh Salad with Parsley and Mint  
Hummus with Tahini, Middle Eastern Pickles, Pita and Lavash

## TAQUERÍA 37

Margarita-Salted Tortilla Chips, Fire-Roasted Tomato Salsa,  
Guacamole, Arbol Chile Salsa, Carrot Salsa, Mango Salsa

### Please Select Three

Grilled Chicken with Pipián Verde, Pumpkin Seeds, Allspice  
Pork Carnitas, Cumin, Mexican Oregano, Orange  
Braised Beef Barbacoa, Chipotle, Pasilla Pepper Spice, Cinnamon,  
Coriander  
Ancho Chile-Spiced Mushrooms and Zucchini, Tomatoes, Black Beans  
and Hominy

## PAN ASIAN 38

Roasted Mushroom Bao Bun with Green Peas and Chiles  
Barbecue Pork Bao Bun with Hoisin and Cucumber  
Korean Grilled Pastrami Bao Bun with Chinese Mustard  
Pickled Vegetables, Hoisin Sauce, Sesame-Soy, Gochujang,  
Sweet and Sour Sauce

### Please Select Three

Chile-Marinated Chicken Wings with Mango and Mint  
Pea Green Dumpling Vegetable Dumpling with Sesame Soy  
Shrimp Dumpling with Ginger and Garlic  
Chilled Lo Mein Salad with Miso-Soy  
Soy-Glazed Eggplant and Napa Cabbage Kimchi  
Stir-Fried Baby Bok Choy with Toasted Sesame

## PASTA 39

Insalata Verde, Shaved Vegetables, and White Balsamic Vinaigrette  
Kale Caesar Salad with Olive Oil Bread Crumbs and Shaved Parmesan  
Artisanal Breads

### Please Select Three

Campanelle with Ruby Shrimp, Celeriac, Watercress and Capers  
Whole Wheat Penne, Radicchio, Prosciutto and Fennel  
Butternut Squash Ravioli, Trumpet Mushrooms and Vanilla Truffle Butter  
Fusilli with Black Olives, Arugula and Roasted Tomato Sauce

## SOUTHERN 39

Classic Coleslaw with Carrots and Dill, Macaroni and Cheese, Vegetable  
Jambalaya, Buttermilk Biscuits, Corn Bread with Jalapeño-Honey Butter

### Please Select Three

Anson Mills Grits with Cajun Shrimp, Scallions and Mushrooms  
Hickory-Smoked Pulled Pork with Carolina-Style Barbecue Sauce  
Smoked Baby Back Ribs with Cayenne and Brown Sugar  
Slow-Smoked Beef Brisket with Bourbon-Molasses Barbecue Sauce  
Buttermilk Fried Chicken and Hot Honey

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# RECEPTION STATIONS

CONTINUED

## SLIDERS 40

Local Pickled Vegetables  
Sea Salt & Black Pepper Kettle Chips

Please Select Three

Classic Meatballs with Tomato-Basil Sauce  
Housemade Beef Slider with Bacon Aioli  
Black Bean Slider with Roasted Tomato Jam on Brioche  
Smoked Brisket with Bourbon-Molasses Barbecue Sauce  
Pork Belly Slider with Green Mango Slaw on King's Hawaiian Roll  
Pulled Pork with Carolina Barbecue Sauce on Martin's Potato Roll

## TASTE OF INDIA 40

Fried Chickpeas with Smoked Paprika  
Charred Shishito Salad with Tahini Vinaigrette  
Chaat Masala Samosa  
Chicken Tikka Masala Kababs  
Curried Cauliflower Salad with Nigella Seeds and Preserved Lemon  
Lamb Vindaloo with Warm Naan Bread  
Traditional Indian Sauces—Tamarind Chutney and Cucumber Raita

## TAPAS 40

Patatas Bravas with Saffron Aioli  
Albóndigas - Spanish-Style Meatballs in Spicy Tomato Sauce  
Roasted Mushrooms and Sheep's Milk Cheese, Grilled Leeks and Garlic Confit  
Sautéed Shrimp with Romesco Sauce, Toasted Almonds and Parsley  
Eggplant Escabeche, Shishito Peppers & Sundried Tomatoes  
Stuffed Piquillo Peppers with Braised Beef  
Seared Octopus, Grapefruit and Fennel  
Sliced Serrano Ham and Aged Manchego Cheese  
Marinated Olives, Honey, Membrillo and Artisanal Breads

## ARTISANAL MARKET CHEESES AND CHARCUTERIE 40

Assorted Imported Salumi  
Cave-Aged, Imported and Regional Cheeses  
Whole Grain Mustard, Cured Olives and Local Pickles  
Local Bread and Seasonal Fruits & Nuts

## FOOD TRUCK STAND 40

Bagel Crisp and Lox Tartine  
Barbecue Pork Bao Buns with Hoisin and Cucumber  
Fava Bean Falafel with Tahini Sauce  
Green Chile-Marinaded Chicken Tamales with Salsa Verde  
House-Made Beef Slider with Aged Cheddar and Tomato Jam  
House-Made Pastrami on Rye with Aged Gruyère and Deli Mustard  
Seasonal Pickled Vegetables and Garlic-Dill Pickles

## CEVICHE STATION 42

Sea Scallop Ceviche with Passion Fruit, Fresno Chiles  
Fluke Ceviche with Mango Salsa, Lime, Jalapeño, Plantain Chips  
Tuna Ceviche with Hearts of Palm, Tomatillo, Avocado  
Shrimp Ceviche in Fire-Roasted Tomato Salsa, Pickled Onion and Jalapeño

## SUSHI 56

Required: Chef Attendant 400 Station Attendant 275  
1 Chef and 1 Attendant per 50 guests

Selection of Freshly Prepared Maki and Nigiri (5 pieces per person)  
Served with Hijiki, Gari, Wasabi & Soy Sauce

## RAW BAR 60

Lobster Tails with Lemon Aioli  
Fluke Crudo with Cherry- Jalapeño Relish  
Scallop Crudo, Pickled Chile and Lemon Confit  
Market Selection of East and West Coast Oysters  
Poached Gulf Shrimp with Horseradish-Black Pepper Cocktail Sauce  
Classic Mignonette Sauce, Tabasco, and Lemon

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# CARVING STATIONS

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Chef Attendant **275**

1 Chef Attendant Required per 50 guests

**APPLE-SMOKED TURKEY 35**

Cranberry-Orange Chutney

**MUSTARD-CRUSTED LAMB RACKS WITH ROSEMARY AND GARLIC 42**

Preserved Lemon-Roasted Red Pepper Relish

**SAFFRON POACHED SALMON 37**

Capers and Dill

**BEEF TENDERLOIN 38**

Beef Jus, Horseradish Cream and Steak Sauce

**CARVING ACCOUTREMENTS** Please Select One

Salad

Endive, Arugula & Radicchio Salad with Oregano Vinaigrette

Golden Beets with Quinoa and Fines Herbes

Kale Caesar Salad with Olive Oil Bread Crumbs and Parmesan

Warm Vegetables

Charred Broccoli with Toasted Pine Nuts and Lemon Vinaigrette

Roasted Fingerling Potatoes with Rosemary and Garlic

Served with Selection of Artisanal Breads

# SWEETS

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## STATIONARY SWEETS 32

### PASSED DESSERTS 28

Please Select Six

Brioche Doughnut with Yogurt White Chocolate Crèmeux and Lavender Sugar

Brioche Doughnut Cherry Jam and Lemon Sugar

Blueberry Lemonade Macaron

Peaches and Cream Macaron

Chocolate Cupcake with Toasted Meringue

Apricot Cupcake with Pistachio Buttercream

Double Fudge Brownie

Brandied Cherry and Chocolate Chip Blondie

Sugar Cones with House-Made Ice Cream and Sorbet

Thin Mint Ice Cream Sandwich

Orange Creamsicle Float

Strawberry-Yuzu Marshmallow

Dulcey Chocolate Tartelette with Smoked Sea Salt

Lemon Meringue Tartelette

Orange Panna Cotta with Whisky and Cherry Compote

Pretzel Crisp with Orange Blossom Ricotta

Hazelnut Cookie with Cassis and Roasted Milk Chocolate

Black Cocoa Cake with Walnut Praline and Coffee Mousse

## SUNDAE BAR 40

Chef Attendant 275

1 Chef Attendant Required per 50 guests

Coconut Caramelia Ice Cream

Blackberry Ice Cream

Vanilla Ice Cream

Chocolate and Caramel Sauces

Toppings of Whipped Cream, Oat Streusel, Cherry Compote,

Chocolate Pearls, and Brownie Bits

## COFFEE AND CORDIAL BAR 26

Bartender 275

1 Bartender Required per 75 guests

Freshly Brewed Coffee, Selection of Teas

Bailey's Irish Cream

Disaronno Amaretto

Romana Sambuca

Benedictine & Brandy

Kahlua

Cointreau

Southern Comfort

Campari

# CONRAD HOSTED BAR

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Bartender **275**

1 Bartender Required per 75 guests

## SPIRITS

Vodka  
Grey Goose  
Tito's

Gin  
Bombay Sapphire

Tequila  
Patron Silver

Rum  
Bacardi Superior

Bourbon  
Maker's Mark

Whiskey  
Crown Royal

Scotch  
Johnnie Walker Black

## BEER

Samuel Adams, Blue Moon, Amstel Light  
Stella Artois, Heineken, Corona Extra

## WINE

Prosecco Brut D.O.C., Mionetto, Italy  
Sauvignon Blanc, Matua Valley, Marlborough, NZ  
Chardonnay, Hess Collection, Monterey, CA  
Pinot Noir, Beringer Founder's Estate, Napa, CA  
Cabernet Sauvignon, Hawk's Crest, St. Helena, CA

## SEASONAL SPECIALTY COCKTAILS

Tart and Stormy **14**

Goslings Rum, Tart Cranberry, Ginger Beer, Lime

Side Door **14**

Cognac, Sour Orange, Bay Leaf Syrup, Lemon

## BAR ENHANCEMENTS

Priced per Bottle

### CHAMPAGNE & SPARKLING

Domaine Chandon, California **80**  
Domaine Chandon Rosé, California **85**  
Moët et Chandon, Brut Impérial, Champagne, FR **110**  
Moët et Chandon, Impérial Rosé, Champagne, FR **150**  
Veuve Clicquot, Yellow Label, Champagne, FR **160**

### ROSÉ

Minuty Cotes De Provence, Rosé, FR **80**

### WHITE

Borgo Conventi, Pinot Grigio, IT **73**  
Domaine Jean Paul Balland, Sancerre, Loire, FR **78**  
Chardonnay, Rodney Strong "Chalk Hill" Sonoma, CA **80**  
Chardonnay, Stag's Leap "Karia", Napa, CA **95**  
Chardonnay, Cuvaision, Napa, CA **80**

### RED

Pinot Noir, Tangle Oaks, Sonoma, CA **82**  
Pinot Noir, MacMurray Ranch, Sonoma, CA **85**  
Cabernet Sauvignon, BR Cohn Silver Label, North Coast, CA **88**  
Ferrari-Carano "Siena", Meritage, Sonoma, CA **90**  
Pinot Noir, Davis Bynum, Russian River Valley, CA **110**  
Cabernet Sauvignon, Stag's Leap "Artemis", Napa, CA **155**

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