

# CONRAD®

NEW YORK

With Exclusive Catering by



UNION  
SQUARE  
EVENTS™

## Fall 2018 Breaks

Conrad New York 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.





## BREAKS

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

### SULLIVAN STREET FLATBREADS 40

Field and Forest Mushrooms  
 Potato and Rosemary  
 Roasted Tomato, Olive Oil and Sea Salt  
 Zucchini and Gruyère

### SWEET DELIGHTS 40

Brown Sugar Cupcake with Vanilla Frosting  
 Passion Fruit Cupcake with Mint Frosting  
 Double Fudge Brownie  
 Chocolate-Pecan Bar  
 Fruit Kebabs

### BUILD-YOUR-OWN TRAIL MIX 42

Assorted Dried Fruit, Smoked Almonds, Wasabi Peas  
 Yogurt Pretzels, M&M's, Mixed Seeds & Grains  
 Chocolate Covered Espresso Beans  
 Seasonal Selection of Whole Fruit

### CHIPS AND DIPS 40

Tortilla Chips, Pita Chips & Crispy Lavash Crackers  
 Fire-Roasted Tomato Salsa & Guacamole  
 Lemon Hummus, Whipped Ricotta  
 Seasonal Vegetable Crudit 

### ENERGY BOOST 42

Smoked Almonds, Chocolate Covered Espresso Beans  
 Assorted Dried Fruit with Dark Chocolate  
 Chia Seed Energy Bars  
 Seasonal Vegetable Crudit  with Hummus

### HIGH TEA SANDWICHES AND MACARONS 40

Roast Beef and Watercress on Marble Rye  
 Tarragon Chicken Salad on Multigrain  
 Smoked Salmon on Pumpnickel  
 Pumpkin Macaron with Cinnamon Buttercream  
 Graham Macaron with Marshmallow Buttercream & Chocolate Ganache

### CONCESSIONS 40

Selection of Artisanal Poppcorns  
 Assorted Hard & Soft Candies  
 Individually Packaged Candy and Chocolate Bars  
 Cape Cod Chips and Famous Amos Cookies  
 Seasonal Selection of Whole Fruit

### POWER MUFFINS 38

Blueberry Muffin with Oat Streusel  
 Apple Pie Muffin (Gluten-Free)  
 Banana Chocolate Chip Muffin  
 Seasonal Selection of Whole Fruit

A taxable 22% combined administrative fee and gratuity as well as applicable state sales tax will be applied to all food and beverage. Prices and items are subject to change.

Prices listed are per guest unless otherwise noted. Events less than 20 guests will be charged a \$250 small party labor fee

### CEREAL BAR 39

Assorted Cereals, Housemade Granola  
 Whole Milk, Almond Milk, Soy Milk  
 Almonds, Blueberries, Chocolate Chips, Toasted Coconut  
 Mixed Dried Fruit, Honey and Marshmallows

### MILK AND COOKIES 39

Apple Oat Cookie  
 Chocolate Chip Cookie  
 White Chocolate, Pistachio and Cranberry Cookie  
 Assorted Milk Shooters

### FITNESS 40

Apple Apricot and Cheddar Bar  
 House made Granola Bar  
 Ronnybrook Farm Assorted Yogurt Shooters  
 Seasonal Selection of Whole Fruit

### HOUSEMADE BRIOCHE DOUGHNUTS 40

Vanilla Pudding and Fall Spiced Chocolate Sugar  
 Pecan Pie Cream and Maple Sugar  
 Apple Jam and Rosemary Sugar

### BUILD-YOUR-OWN PARFAIT 38

Selection of Infused Greek Yogurts  
 (Vanilla, Citrus and Plain Non-Fat)  
 Dried Fruit, Nuts and Housemade Granola  
 Seasonal Selection of Whole Fruit

### BRUSCHETTA 40

Assorted Flatbreads with:  
 Tuscan White Bean and Lemon, Traditional Tomato, Olive Tapenade,  
 Black Pepper Burrata, Peas and Mint, Extra Virgin Olive Oil and Sea Salt

### SOFT DRINKS ENHANCEMENT

*\$7 per person for 2 hours (based on Guarantee)*  
 Individually Bottled Regular and Diet Sodas  
 Individually Bottled Still and Sparkling Water

### SPECIALTY BEVERAGE ENHANCEMENT

*Minimum Guarantee of 20 people*  
 Freshly Brewed Iced Coffee (*per 2 hours*) **8**  
 Freshly Brewed Unsweetened Iced Tea (*per 2 hours*) **5**

Individually Bottled Specialty Beverages Available Upon Request

### FRESHLY BREWED COFFEE 20

Coffee, Decaffeinated Coffee and Selection of Teas