

Marriott[®]
NEW YORK MARQUIS



We are pleased to offer In-Room Dining
with a range of delectable selections.

Our In-Room Dining Staff will gladly assist you with any request for Breakfast,
Lunch and Dinner. If you would like an item not listed on the menu, please ask —
we'll make every effort to accommodate your request.

You may pre-order your breakfast tonight for tomorrow!
Simply fill out the Room Service Doorknob Menu and hang it on the doorknob
outside your room by midnight. You may also call In-Room Dining directly
to place your order. We guarantee your breakfast on time, or it's on us!

Your complete satisfaction is our goal!
If for any reason we do not meet your expectations,
please notify us immediately.

Bon appétit!

Sincerely,
Your In-Room Dining Staff

DIAL EXT. 1

An 18% service charge has been applied, of the 18%,
100% is distributed to the employees. A delivery charge
of \$4 will be retained by the hotel.

BREAKFAST

served daily, 6 a.m. – 11:30 a.m.

complete breakfast

includes milk or juice and coffee, tea or hot chocolate

continental breakfast | \$23

basket of bakeries | preserves | sweet butter

good start breakfast | \$27

oatmeal or cold cereal | seasonal berries or sliced banana | toast, bagel or muffin
preserves | sweet butter

all-American | \$30

two eggs your way | hash browns | roasted tomato | peppered bacon | toast
preserves | sweet butter

starters

bakery bread basket (3 pc.) | \$10

fresh baked muffins, Danish, croissants or English muffin | preserves | sweet butter

fruit plate | \$18

cantaloupe | honeydew | pineapple | seasonal berries | grapes | honey yogurt

yogurt and granola parfait | \$12

seasonal berries | low-fat yogurt | grapes | honey

hot oatmeal | \$10

brown sugar | raisins | milk

cold cereal | \$10

frosted flakes | raisin bran | granola | corn flakes | special k | cheerios | fruit loops
2% or skim milk | seasonal berries or sliced banana

smoked salmon | \$25

bagel | lettuce | tomato | onion | capers | cream cheese | chopped egg

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eggs

Egg Beaters[®] or egg whites upon request

eggs Benedict | \$23

Canadian bacon | two poached eggs | hollandaise sauce | English muffin | hash browns

petit filet mignon and eggs | \$30

two eggs your way | spinach | béarnaise sauce | hash browns | roasted tomato | toast

three-egg omelet | \$23

Swiss or cheddar cheese | onion | mushroom | green peppers | spinach | tomato asparagus | ham or bacon | hash browns | toast

egg white frittata | \$23

spinach | wild mushroom | roasted peppers | onion | goat cheese | multigrain toast

from the griddle

buttermilk pancakes | \$21

maple syrup | sweet butter | blueberries or sliced banana

Belgian waffle | \$21

maple syrup | sweet butter

crunchy grilled French toast | \$23

whole-wheat bread dipped in cholesterol-free egg and crushed corn flakes
seasonal berries | sugar-free syrup

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signature items

country-style baked eggs with corned beef | \$23

hand-cut corned beef | onion | roasted fingerling potato | rustic toast
grain mustard hollandaise sauce

broken egg sandwich | \$23

broken eggs | thick-cut peppered bacon | cheddar cheese | garlic aioli
sliced tomato | sourdough bread | hash browns

nutella and banana stuffed French toast | \$24

maple syrup | sweet butter

etc.

breakfast meats | \$6

peppered bacon | pork sausage | chicken-apple sausage | Canadian bacon

hash browns | \$5

bagel | \$5

plain | sesame | raisin | everything

toast | \$4

white | whole-wheat | seven grain | rye

English muffin | \$5

seasonal berries | \$10

mixed seasonal berries

assorted low-fat yogurt | \$6

fruit-flavored | plain

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beverages

juice | \$6

orange | grapefruit | apple | cranberry | pineapple | prune | tomato | V8®

pot of coffee (6 cups) | \$11

regular | decaffeinated

pot of hot tea (6 cups) | \$11

English breakfast | earl grey | green | peppermint | decaffeinated | chamomile

cappuccino | \$8

pot of hot chocolate (6 cups) | \$10

milk | \$6

skim, 2%, low-fat or chocolate

still water

fiji | small (500 ml) \$5 | large (liter) \$7

South Pacific Islands

voss | small (375 ml) \$7 | large (800 ml) \$9

Norway

sparkling water

voss | small (375 ml) \$7 | large (800 ml) \$9

Norway

s.pellegrino | (liter) \$9

Italy

lorina sparkling lemonade (7-oz.) | \$7

energy drinks | \$6

gatorade (16-oz.) | red bull regular or sugar-free (8.3-oz.)

specialty soda | \$6

boylan vintage soda pop (12-oz.) | gus grown-up soda (12-oz.)

soda | \$5

pepsi | diet pepsi [carb-conscious] | sierra mist | ginger ale | club soda | tonic water

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ALL DAY

served sunday – thursday, 11:30 a.m. – 1 a.m.

friday – saturday, 11:30 a.m. – 2 a.m.

starters

nachos | \$16

monterey jack cheese | refried beans | salsa | guacamole | sour cream | scallions
jalapeño peppers | corn tortilla chips

chicken quesadilla | \$17

grilled chicken | cheddar cheese | monterey jack cheese | salsa | sour cream
guacamole

spicy buffalo wings | \$16

celery sticks | carrots | blue cheese dressing

crab cake sliders | \$18

mini brioche roll | jumbo lump crabmeat | chili | rémoulade | seared lemon

shrimp cocktail | \$21

baby arugula | fennel | cocktail sauce | lemon

hummus | \$15

olive oil | celery | carrot sticks | grilled naan bread

soups

classic chicken noodle soup | \$9

pulled chicken | mirepoix | egg noodle

french onion soup | \$10

crouton | Swiss cheese | provolone cheese

seasonal soup | \$10

handcrafted with seasonal ingredients

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salads

roasted beet salad | \$16

Hudson Valley goat cheese | field greens | toasted pine nuts | sherry vinaigrette

tomato mozzarella salad | \$16

basil | olive oil | balsamic reduction

farmers market green salad | \$14

field greens | radish | carrots | cucumber | cherry tomato | celery | herbs
citrus vinaigrette

Caesar salad | \$14

romaine | croutons | shaved Parmesan cheese
with grilled chicken breast | \$18
with grilled shrimps | \$19

sandwiches

club sandwich | \$20

roast turkey | crisp bacon | lettuce | tomato | potato chips

grilled ham & cheese | \$17

aged cheddar cheese | hickory smoked ham | tomato | French fries

chicken sandwich | \$22

grilled chicken breast | pesto aioli | roasted peppers | fontina cheese
ciabatta roll | French fries

grilled vegetable panini | \$20

eggplant | portobello mushroom | peppers | zucchini | mozzarella cheese
garlic mayonnaise | ciabatta roll | sweet potato fries

tuna sandwich | \$19

tuna | celery | tomato | multigrain bread | chips

marriott burger | \$25

pickles | lettuce | tomato | onion | bacon | cheddar cheese | French fries

dirty burger | \$27

sautéed onion | bacon | Swiss cheese | American cheese | fried egg
spicy mayonnaise | bagel | French fries

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pizza, 10"

margherita | \$19

sliced roma tomato | mozzarella cheese | basil

pepperoni | \$20

tomato sauce | pepperoni | mozzarella cheese | monterey jack cheese

mushroom | \$20

sautéed wild mushroom | porcini truffle paste | tomato sauce | mozzarella cheese

bbq chicken pizza | \$20

chicken breast | mozzarella cheese | monterey jack cheese | barbecue sauce
caramelized onion | cilantro

Italian sausage | \$20

bell peppers | caramelized onion | mozzarella cheese

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entrées

7-oz. filet steak | \$36

12-oz. rib-eye steak | \$42

Frenched chicken breast | \$28

pan-seared salmon | \$35

fish of the day | \$32

all of the above are served with a choice of

*wild mushroom truffle butter | green peppercorn | maple ginger glaze
bordelaise or béarnaise sauce*

and a choice of two sides

*potato puree with chives | French fries | sweet potato fries | truffle Asiago fries
garlic herb roasted fingerling potatoes | basmati rice | asparagus
sautéed wild mushroom | green beans | stir fry medley | ratatouille
garden salad | pepper bacon baked macaroni | baked potato*

additional sides | \$9 each

vegetable stir-fry | \$24

bok choy | red pepper | snow peas | onion | oyster mushroom

sesame-ginger sauce | basmati rice

with chicken breast | \$28

with shrimp | \$32

with beef | \$32

chicken pot pie | \$25

celery | carrots | onion | green peas | cream sauce | puff pastry

linguine with shrimp | \$32

shrimp | roasted tomato | spinach | roasted garlic sauce | shaved Parmesan cheese

spaghetti meatballs | \$25

tomato sauce | Parmesan cheese

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all day breakfast menu

all-American | \$30

two eggs your way | roasted fingerling potatoes | peppered bacon | roasted tomato toast | preserves | sweet butter | coffee, tea or hot chocolate | juice or milk

three-egg omlette | \$23

Swiss or cheddar cheese | onion | mushroom | green peppers | spinach | tomato ham or bacon | roasted fingerling potatoes | toast

broken egg sandwich | \$23

broken eggs | thick-cut peppered bacon | cheddar cheese | garlic aioli sliced tomato | sourdough bread

nutella and banana stuffed French toast | \$24

maple syrup, sweet butter

desserts from our pastry shop

new york's finest cheesecake | \$12

strawberry compote | pistachio tuile

key lime slice | \$12

passion fruit sauce

soft center chocolate cake | \$12

chocolate or vanilla ice cream

upstate apple tart | \$12

vanilla ice cream

fresh berry tart | \$12

fresh seasonal berries | pastry cream | strawberry ice cream

Häagen-Dazs® ice cream | \$12

ask for today's flavors

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JUST FOR KIDS

children 12 years and under

breakfast

served daily, 6 a.m. – 11:30 a.m.

each breakfast includes juice or milk | fruit cup | bacon or sausage

kids all-American | \$15

one egg your way | hash browns

French toast | \$15

sweet butter | maple syrup

pancake | \$15

sweet butter | maple syrup

all day

served sunday – thursday, 11:30 a.m. – 1 a.m. | friday – saturday, 11:30 a.m. – 2 a.m.

each meal includes French fries or fruit salad

hamburger | \$15

hot dog | \$15

chicken fingers | \$15

grilled cheese sandwich | \$15

pasta | \$15

tomato sauce or butter

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desserts

chocolate chip cookies and milk | \$11

s'mores bar | \$11

dark chocolate | marshmallows | graham crackers

Häagen-Dazs® ice cream | \$12

ask for today's flavors

healthy smoothies | \$10

banana | strawberry | mango | mixed berries

smoothies are made with fresh fruit, juice, ice and non-fat yogurt

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BEVERAGES

wines

sparkling & champagne

	glass	bottle
segura viudas "aria" estate brut, san sadurni d' anoa	\$12	\$48
mumm napa "brut prestige", napa valley	\$15	\$65
moët & chandon "imperial", epernay		\$125
dom pérignon brut, france		\$300
louis roederer, "cristal", brut, france		\$390

blush / white specialty

	glass	bottle
beringer vineyards white zinfandel, california	\$12	\$46
chateau ste. michelle riesling, columbia valley		\$50

pinot grigio

	glass	bottle
meridian vineyards pinot grigio, california	\$12	\$46
pighin pinot grigio, grave del friuli	\$15	\$58

sauvignon blanc

	glass	bottle
casa lapostolle sauvignon blanc, rapel valley		\$30
brancott sauvignon blanc, marlborough	\$13	\$50
provenance vineyards sauvignon blanc, napa valley	\$15	\$58

chardonnay

	glass	bottle
chateau ste. michelle "canoe ridge estate" chardonnay, horse heaven hills	\$13	\$52
cuvaision estate chardonnay, carneros, napa valley		\$62
chalk hill estate chardonnay, russian river valley		\$66
sonoma-cutrer "russian river ranches" chardonnay, sonoma coast	\$18	\$74

red specialty

	bottle
ravenswood "vintner's blend" zinfandel, california	\$54
bodegas catena zapata "vista flores" malbec, mendoza	\$58
greg norman estates shiraz, limestone coast	\$58

pinot noir

	glass	bottle
mark west pinot noir, california		\$46
kim crawford pinot noir, marlborough		\$58
acacia "carneros" pinot noir, carneros, napa valley	\$17	\$70

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merlot

rutherford hill merlot, napa valley

glass | bottle

\$16 \$62

cabernet sauvignon

avalon cabernet sauvignon, california

aquinas cabernet sauvignon, napa valley

estancia cabernet sauvignon, paso robles

sterling vineyards cabernet sauvignon,

napa sonoma lake county

ferrari-carano vineyards cabernet sauvignon,

alexander valley

glass | bottle

\$12 \$46

\$50

\$58

\$68

\$24 \$82

half bottles

moët & chandon "imperial", epernay

meridian vineyards chardonnay, santa barbara county

clos du bois chardonnay, north coast

clos du bois merlot, north coast

rutherford hill merlot, napa valley

swanson vineyards merlot, napa valley

merryvale vineyards "starmont" cabernet sauvignon,

napa valley

st. supery vineyards moscato, california

glass | bottle

\$50

\$30

\$32

\$36

\$48

\$66

\$60

\$45

beers

domestic | \$8 each

bud light | budweiser | coors light | michelob ultra [carb-conscious] | miller lite

samuel adams boston lager | brooklyn lager

imported | \$9 each

amstel light | corona extra | corona light | heineken | stella artois

non-alcoholic | \$7

st. pauli girl

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spirits | full bottle

vodka

- absolute | \$125
- stolichnaya | \$125
- grey goose | \$140

gin

- beefeater | \$100
- tanqueray | \$110

rum

- bacardi | \$100

tequila

- jose cuervo especial | \$100
- patrón | \$160
- sauza conmemorativo | \$125

scotch

- dewar's white label | \$125
- johnnie walker black label | \$160
- johnnie walker blue label | \$600

whiskey

- canadian club | \$110
- jack daniel's | \$125

cognac

- courvoisier v.s. | \$140
- hennessy privilege v.s.o.p. | \$195

cordials

- baileys irish cream | \$125
- kahlúa | \$125
- romana sambuca | \$140

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cocktails | \$15 each

top shelf margarita

patrón silver | grand marnier | fresh lime juice | simple syrup

barely pink

grey goose vodka | guava juice | lemon juice | cocoa syrup

almond latte

van gogh double espresso | disaronno amaretto | milk | cream

bartender's choice

ask what libation tonight's mixologist has stirred up

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mixers

tonic & club soda (liter bottle) | **\$10**

sweet & sour mix (bottle) | **\$14**

bloody mary mix (bottle) | **\$14**

juice (carafe) | **\$19**

ice – bucket | **\$3**

ice – large tub | **\$12**

bar packages

The New York Marriott Marquis Times Square is happy to help you create the perfect menu for a cocktail party, business meeting or any other occasion. Whether your gathering is large or small, formal or casual – we can cater to your rooms and suites of up to 150 guests. Our hospitality menus include a gourmet selection of hot and cold hors d'oeuvres, international and domestic cheeses and a wide variety of assorted snacks. Please call extension 1 to speak with one of our In-Room Dining specialists who will help you personalize your menu and assist in planning your event.

Includes garnishes for the bar, one bucket of ice, one sweet & sour mix, one bloody mary mix, one liter each: club soda & tonic and sweet & dry vermouth.

1 – 10 people | **\$150**

11 – 20 people | **\$250**

21+ people | **\$350**

corkage policy

The New York Marriott Marquis Times Square is the only authority licensed to sell wines, liquors and other alcoholic beverages for consumption on the premises. The New York Marriott Marquis Times Square reserves the right to limit the number of bottles that may be brought into the hotel. A corkage charge of \$35 per 750 ml of liquor, wines and champagne and \$55 charge per case of beer will be levied on all alcoholic beverages not purchased in the hotel. An 18% gratuity on the retail sale of the bottles and applicable tax will be added to all corkage fees. Corkage fees and gratuities include glassware, ice, garnishes and napkins.

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