

S O F I T E L  
NEW YORK  
FRENCH SOUL WITH AN NYC EDGE



EVENTS THE FRENCH WAY





# MENUS

**YOUR EVENT IS IMPORTANT TO US. WE WELCOME THE OPPORTUNITY TO DISCUSS YOUR VISION AND HOW WE WILL DELIVER A MAGNIFIQUE EXPERIENCE!**

## PRICING

Prices listed are current as of publication and subject to change. Pricing is per person and based on 15-guests minimum. All menu selections must be ordered for the full guarantee. Menus are subject to a 25% taxable administrative fee and appropriate 8.875% New York Sales Tax on all food and beverage charges, and 8.875% New York liquor tax on alcoholic beverages charges.

## FOOD & BEVERAGE

Hosted bars require one bartender per 75 guests. The bartender fee is \$400 for every one and a half (1.5) hours. An enhanced station requires one chef per 50 guests. The chef fee is \$400 for every one and a half (1.5) hours. Sofitel New York does not permit any outside food or beverage to be brought into the hotel. For kosher events, kosher food will be sourced by the hotel. Please inform your Magnifique Meeting and Events team of any dietary restrictions.

## AUDIO VISUAL

Your Magnifique Meeting and events team, in conjunction with our in-house audio-visual department, will coordinate all of the audio-visual equipment required for your conference.

## GUEST ATTENDANCE

A guaranteed guest count is required three (3) business days prior to your event. Final attendance cannot be fewer, but can be increased. If a guarantee is not received by three (3) days prior to your event, you will be charged for the most recent estimated attendance, or actual attendance, whichever is greater. Sofitel New York will be prepared to serve no more than 5% over the guaranteed attendance. A guest count will be done for the final attendance during the function and charges will be made accordingly.

## COAT CHECK & VALET PARKING

A coat check attendant may be arranged with a minimum of five (5) days notice.

Valet parking is available, please inquire with your coordinator for the latest rates. This fee can be individually paid by your guests, or applied to your master account as host-paid. Parking fees may be subject to change.

## DECORATORS, MUSICIANS & PHOTOGRAPHERS

Your Magnifique Meeting and Events team can provide suggestions and recommendations for decorators, musicians and photographers.

Prices are per guest otherwise noted and subject to 25% administrative fee and appropriate sales tax.

JANUARY 2024

## BREAKFAST

### BREAKFAST BUFFET

#### PARIS BREAKFAST \$83

- Choice of two juices: fresh grapefruit, fresh orange, apple, cranberry, tomato
- Fresh sliced market melons and berries
- Build your own parfait: house-made granola, Greek yogurt and berries
- Freshly baked croissants, pain au chocolat, and French breads
- Assorted mini New York bagels and cream cheese
- Assorted jams and French butter
- Freshly brewed Lavazza coffee, decaffeinated coffee and assorted Metz Luxury Teas

#### ATLANTIC BREAKFAST \$89

- Choice of two juices: fresh grapefruit, fresh orange, apple, cranberry, tomato
- Fresh sliced market melons and berries
- Freshly baked croissants, pain au chocolat, and French breads
- Assorted mini New York bagels and cream cheese
- Assorted jams and French butter
- Assorted muffins: blueberries, low-fat bran, lemon poppy, double chocolate, corn muffins
- Scrambled organic eggs
- Yukon Gold potato hash
- Choice of Applewood bacon or Hudson Valley chicken or pork sausage
- Freshly brewed Lavazza coffee, decaffeinated coffee and assorted Metz Luxury Teas

Prices are per guest otherwise noted and subject to 25% administrative fee and appropriate sales tax.

JANUARY 2024



## BREAKFAST

## BREAKFAST ENHANCEMENTS

### ENHANCEMENTS \$21

- Belgian waffles with fresh berries, whipped cream, Vermont maple syrup
- Brioche French toast, blueberry compote, whipped cream, Vermont maple syrup
- Buttermilk pancakes with fresh berries, Nutella, Vermont maple syrup
- Baked eggs with spinach and gruyere
- Scottish smoked salmon, diced tomatoes, red onions, English cucumbers, diced eggs and capers
- Cured meats and breakfast cheese

### ENHANCEMENTS \$15

- Steel-cut oatmeal with spiced apples, golden raisins and brown sugar

### ENHANCEMENTS \$26

Omelets made to order\*

- Ham, mushrooms, bacon, spinach, tomato, peppers, onions, and cheddar cheese

\*Chef Attendant required: \$400 each for 1.5 hours, based on 1 attendant per 40 people

Prices are per guest otherwise noted and subject to 25% administrative fee and appropriate sales tax.

JANUARY 2024



## BREAKS

## BREAKS

All breaks include freshly brewed Lavazza coffee, decaffeinated coffee and assorted Metz Luxury Teas and served for a duration of 1 hour and 30 minutes.

### MID MORNING BREAKS

#### COFFEE & TEA BREAK \$29

- Freshly brewed Lavazza coffee, decaffeinated coffee and assorted Metz Luxury Teas

#### NESPRESSO BREAK\* \$34

- Nespresso break with Cappuccino

#### POWER BREAK \$46

- Build your own trail mix bar
- Baskets of whole seasonal fruit
- Seasonal fruit nectars
- Assorted dried fruits and yogurt

### AFTERNOON BREAKS

#### CHOCOLATE BREAK \$44

- Assorted chocolate petit fours
- Chocolate chip cookies
- Brownies

#### BALL PARK BREAK \$50

- Warm soft pretzels with mustard
- Assorted salted and mixed nuts
- Popcorn and Cracker Jacks

#### INDULGE \$45

- Day-baked brownies and blondies
- Assorted fresh-baked cookies
- Madeleines
- Freshly squeezed strawberry lemonade

\*Attendant required: \$400 each for 1.5 hours, based on 1 attendant per 75 people  
Prices are per guest otherwise noted and subject to 25% administrative fee and appropriate sales tax.

JANUARY 2024

## BREAKS

## BREAK ENHANCEMENTS

Must be added to an existing break

### **BREAK ENHANCEMENTS    \$10**

- Freshly made lemonade
- Artisanal waters, still and sparkling
- Assorted Coca Cola beverages
- Assorted Kind bars
- Whole seasonal fruit
- House-baked cookies and brownies
- Individual bags of potato chips and white cheddar popcorn

Prices are per guest otherwise noted and subject to 25% administrative fee and appropriate sales tax.

JANUARY 2024



## LUNCH

## LUNCH BUFFETS

### SANDWICHES & SALADS LUNCH BUFFET \$122

Choose one soup, two salads, three sandwiches, and two desserts. Assorted Chips, Lavazza coffee, decaffeinated coffee and assorted Metz Luxury Teas are included.

#### SOUPS

##### SELECT ONE

- Roasted tomato soup with cheese crisp
- Curried parsnip soup with croutons
- Roasted root vegetable soup
- White bean soup with spinach and couscous
- French onion soup with croutons and gruyere

#### SALADS

##### SELECT TWO

- **MARKET GREENS** - Baby field greens, sliced cucumbers, lavash croutons, tomatoes and feta cheese, served with creamy ranch dressing and herb vinaigrette
- **CONTEMPORARY COBB SALAD** - Grilled chicken, butternut squash, red leaf lettuce, hearts of palm, dried cherries and shaved manchego cheese, served in a citrus vinaigrette
- **WILD ARUGULA SALAD** - Roasted organic strawberries and local goat cheese in an aged balsamic dressing
- **HEIRLOOM TOMATO SALAD** - Shaved fennel, watercress and cucumbers, served in a cabernet vinaigrette
- **CAPRESE SALAD** - House-made ciliegine mozzarella and heirloom tomato medley tossed with basil and first-press olive oil
- **CLASSIC CAESAR SALAD** - Lavash croutons and shaved Parmesan

With grilled chicken (add \$10) OR with grilled shrimp (add \$15)

#### SANDWICHES

##### SELECT THREE

##### COLD

- **SEARED AHI TUNA SANDWICH** - Served on a seven-grain roll with wasabi mayonnaise and five-spiced crispy onions
- **BEEF SIRLOIN** - Cracked black pepper sirloin, Hudson Valley white cheddar and horseradish aioli on a white Russian baguette
- **CHICKEN SANDWICH** - Murray's free-range chicken with balsamic onion marmalade and smoked mozzarella on focaccia bread
- **VEGETARIAN** - Grilled vegetables, avocado-lime guacamole and crunchy sprouts served on grilled pita
- **SMOKED TURKEY WRAP** - Organic smoked turkey wrap with crushed avocados and sweet and sour cranberry and fig jam

Prices are per guest otherwise noted and subject to 25% administrative fee and appropriate sales tax.

JANUARY 2024

## LUNCH

### LUNCH BUFFETS

#### SANDWICHES (CONTINUED)

##### HOT

- **TRADITIONAL CROQUE MONSIEUR** - Served on country sourdough with Parisian ham, Gruyere cheese and béchamel sauce
- **NEW YORK REUBEN SANDWICH** - Layered corned beef, Swiss cheese, and Thousand Island dressing served on toasted rye bread

#### DESSERTS

##### SELECT TWO

- Bread pudding with chocolate chips
- Lemon tart with berries
- New York cheesecake
- Opera Cake
- Assorted petit fours
- Dessert of the day

Prices are per guest otherwise noted and subject to 25% administrative fee and appropriate sales tax.

JANUARY 2024



## LUNCH

### LUNCH BUFFETS

#### HOT LUNCH BUFFET \$150

Choose one soup, two salads, two entrees, and two desserts. Artisanal breads and Lavazza coffee, decaffeinated coffee and assorted Metz Luxury Teas are included.

#### SOUPS

##### SELECT ONE

- Roasted tomato soup with cheese crisp
- Curried parsnip soup with croutons
- Roasted root vegetable soup
- White bean soup with spinach and couscous
- French onion soup with croutons and gruyere

#### SALADS

##### SELECT TWO

- **MARKET GREENS** - Baby field greens, sliced cucumbers, lavash croutons, tomatoes and feta cheese, served with creamy ranch dressing and herb vinaigrette
- **CONTEMPORARY COBB SALAD** - Grilled chicken, butternut squash, red leaf lettuce, hearts of palm, dried cherries and shaved manchego cheese, served in a citrus vinaigrette
- **WILD ARUGULA SALAD** - Roasted organic strawberries and local goat cheese in an aged balsamic dressing
- **HEIRLOOM TOMATO SALAD** - Shaved fennel, watercress and cucumbers, served in a cabernet vinaigrette
- **CAPRESE SALAD** - House-made ciliegine mozzarella and heirloom tomato medley tossed with basil and first-press olive oil
- **CLASSIC CAESAR SALAD** - Lavash croutons and shaved Parmesan

With grilled chicken (add \$10) OR with grilled shrimp (add \$15)

Prices are per guest otherwise noted and subject to 25% administrative fee and appropriate sales tax.

JANUARY 2024

## LUNCH

### ENTRÉES

SELECT TWO

### FISH

- **WILD SALMON** - Served with roasted corn, fingerling potatoes, wilted spinach and bacon, finished with a crab bouillabaisse
- **CHATHAM COD** - Braised Chatham cod with melted leeks and wild mushrooms, finished with confit tomatoes and preserved lemon
- **BOUILLABAISSE** - Assorted seafood served in fennel tomato broth with Yukon potatoes

### MEAT

- **BISTRO FILET** - Roasted Creekstone Farms bistro filet with celeriac puree and tricolored baby carrots, finished with a Palmer Vineyard merlot reduction
- **PAN SEARED CHICKEN BREAST** - Murray's chicken breast pan-seared with market vegetables on a bed of bamboo rice, finished with a creole mustard sauce
- **BEEF BOURGUIGNON** - Beef served with Yukon potatoes, chard, and bourguignon sauce finished with sweet and sour Cipollini onions
- **PORK LOIN** - Pork loin with wild mushroom ragout, finished with sautéed baby leeks and mascarpone mashed potatoes

### PASTA

- **CAVATELLI PASTA** - Local cultivated mushrooms, peas, tossed in creamed leeks
- **ORECCHIETTE PASTA** - with roasted fennel, wilted arugula, truffled confit tomatoes and shaved manchego cheese

### DESSERTS

SELECT TWO

- Bread pudding with chocolate chips
- Lemon tart with berries
- New York cheesecake
- Opera Cake
- Assorted petit fours
- Dessert of the day

Prices are per guest otherwise noted and subject to 25% administrative fee and appropriate sales tax.

JANUARY 2024



## LUNCH

## BOXED LUNCH

### BOXED LUNCH \$105

#### SALADS

##### SELECT ONE

- House-made ciliegine mozzarella and heirloom tomato medley tossed with basil and first-press olive oil
- Organic greens with grape tomato medley and cucumbers served with house dressing

#### SANDWICHES

##### SELECT THREE

- **SLICED NEW YORK STRIP** - sandwich with red onion jam and brie served on a baguette
- **GRILLED CHICKEN AND EGGPLANT** - roasted tomato and black olive tapenade on Ciabatta bread
- **BLAT**- bacon, lettuce, avocado and tomato with a pesto aioli, served on a brioche
- **ORGANIC SMOKED TURKEY BREAST** camembert cheese and caramelized pear jam, served on a semolina raisin fennel roll
- **GREEK** - cucumbers, sliced red onions, sliced tomatoes and feta cheese, served on an olive baguette

#### ALL BOXED LUNCHES INCLUDE THE FOLLOWING:

- 1 Whole fresh fruit
- 1 Bag of chips
- 1 Bottle of water
- Chef's choice of cookie

Prices are per guest otherwise noted and subject to 25% administrative fee and appropriate sales tax.

JANUARY 2024

## PLATED MEALS

### PLATED LUNCH & DINNER

Choice of one starter, one meat or fish and one dessert, Lavazza coffee, decaffeinated coffee and assorted Metz Luxury Teas. Prices indicated are for Lunch\Dinner.

#### STARTERS

- **CAESAR SALAD** - Lavash croutons and shaved parmesan
- **BURRATA** - Burrata mozzarella and greenhouse heirloom tomatoes
- **MIXED GREENS** - Market greens with shaved Brussels sprouts, fennel and organic tomatoes
- **CAVATELLI PASTA** - Cavatelli pasta with braised San Marzano tomatoes, smoked chipotle peppers and duck confit
- **FRENCH ONION AND LEEK TART** - Caramelized onion and herbed whipped goat cheese

#### MEATS

- **FILET MIGNON** - Fire-roasted with smoked-bacon-and-leek risotto and French beans, finished with a Malbec reduction \$160\175
- **SHORT RIBS** - Harissa-braised on a bed of German butterball potatoes, roasted shallots and hazelnuts, with market vegetables, finished with an espresso reduction \$155\169
- **LEMON THYME ROASTED CHICKEN BREAST** - Served with farro risotto and market vegetables, with shitake leek and dry vermouth sauce \$145\159
- **GRILLED CHICKEN** - Free-range breast with roasted artichokes, creamy tomato confit and quinoa \$145\159

#### FISH

- **CHATHAM COD** - with melted leeks, confit salsify and Kalamata olives \$150\164
- **WILD SALMON** - with Grafton cheddar polenta, king oyster mushrooms and tomato basil relish \$150\164
- **SEA BASS** - Fennel soubise and haricot vert, citrus nage \$150\164

#### VEGETARIAN

- **CAULIFLOWER STEAK** - pan roasted, white cassoulet with garlic bread crumbs \$131\151

#### DESSERTS

- Chocolate dome of chocolate sabayon, chocolate dacquoise and raspberry coulis, on a shortbread base
- Traditional crème brûlée with berries
- Strawberry and raspberry layered sponge cake with crème anglaise

Prices are per guest otherwise noted and subject to 25% administrative fee and appropriate sales tax.

JANUARY 2024



## DINNER

### DINNER MENU BUFFET

#### DINNER MENU BUFFET \$175

Choose one soup, two salads, two entrees, and two desserts. Artisanal breads and Lavazza coffee, decaffeinated coffee and assorted Metz Luxury Teas are included.

#### SOUPS

##### SELECT ONE

- Roasted tomato soup with cheese crisp
- Curried parsnip soup with croutons
- Roasted root vegetable soup
- White bean soup with spinach and couscous
- French onion soup with croutons and gruyere

#### SALADS

##### SELECT TWO

- **MARKET GREENS SALAD** - Baby field greens, sliced cucumbers, lavash croutons, tomatoes and feta cheese, served with creamy ranch dressing and herb vinaigrette
- **CONTEMPORARY COBB SALAD** - Grilled chicken, butternut squash, red leaf lettuce, hearts of palm, dried cherries and shaved manchego cheese, served in a citrus vinaigrette
- **WILD ARUGULA SALAD** - Roasted organic strawberries and local goat cheese in an aged balsamic dressing
- **HEIRLOOM TOMATO SALAD** - Shaved fennel, watercress and cucumbers, served in a cabernet vinaigrette
- **CAPRESE SALAD** - House-made ciliegine mozzarella and heirloom tomato medley tossed with basil and first-press olive oil
- **CLASSIC CAESAR SALAD** - Lavash croutons and shaved Parmesan  
With grilled chicken (add \$10) OR with rock shrimp (add \$15)

Prices are per guest otherwise noted and subject to 25% administrative fee and appropriate sales tax.

JANUARY 2024

## DINNER

### ENTRÉES

SELECT TWO

### MEATS

- **FILET MIGNON** - Stilton-and-Holland-leek bread pudding and haricots verts, finished with a bourbon reduction
- **SHORT RIBS** - Harrisa-braised with creamy asiago polenta and root vegetables
- **OVEN ROASTED CHICKEN BREAST** - Served on a bed of white bean ragout, blistered tomatoes and roasted market vegetables, finished with a balsamic gastrique
- **LAMB CHOPS** - Grilled with cider-braised Brussel sprouts succotash and caramelized rutabagas

### FISH + \$12

- **WILD BASS** - Haricots verts, roasted shallots and wild dilled fingerling potatoes, finished with a citrus beurre blanc
- **SWORDFISH** - Vegetable ratatouille, lentis du Puy, chive oil
- **ORGANIC SALMON** - Roasted wild mushrooms on a bed of vegetable ragout, finished with a warm citrus vinaigrette

### PASTA

- **CAVATELLI PASTA** - Local cultivated mushrooms, peas, tossed in creamed leeks
- **ORECCHIETTE PASTA** - Roasted fennel, wilted arugula, truffled confit tomatoes and shaved manchego cheese

### DESSERTS

SELECT TWO

- Bread pudding with chocolate chips
- Lemon tart with berries
- New York cheesecake
- Opera Cake
- Assorted petit fours
- Dessert of the day

Prices are per guest otherwise noted and subject to 25% administrative fee and appropriate sales tax.

JANUARY 2024



## RECEPTION

## STATIONS

### SPECIALTY STATION ENHANCEMENTS

Chef attendant is optional. Minimum 25 people. Chef fee: \$400 each for 1.5 hours, based on 1 attendant per 40 people

#### PASTA STATION \$47

##### SELECT TWO

All pasta stations are served with fresh focaccia bread, rustic ciabatta rolls, butter, parmesan cheese

- Four-cheese ravioli with pancetta and leek in a dry vermouth cream sauce
- Penne pasta with peas, roasted peppers and Pennsylvania cultivated mushrooms in a tomato basil sauce
- Cavatelli pasta with sweet Italian sausage, broccoli, sliced garlic and parmesan cheese served in a light chicken broth
- Orecchiette pasta simmered in Champagne with fresh plum tomatoes, spinach and basil

#### CARVING STATIONS

All carving stations are served with a French baguette and sweet butter

- Sage-rubbed Vermont turkey breast with cranberry horseradish relish \$40
- Harissa-rubbed strip steak with Cipollini bourbon sauce \$45
- Rosemary-and-toasted-coriander-rubbed beef tenderloin with a horseradish-infused sauce \$53
- Herb-crust rack of lamb with eggplant chutney \$65

#### RISOTTO STATION \$47

##### SELECT TWO

All risotto stations are served with shaved asiago cheese, croutons and aged balsamic vinegar

- Wild mushrooms and braised leeks
- Shrimp and peas
- Braised beef short ribs and root vegetables

#### MAC & CHEESE STATION \$47

##### CHOICE OF TWO

- Truffle and tomato mac and cheese
- Barbecued pork mac and cheese
- Short rib mac and cheese

#### VEGETABLE CRUDITÉ \$28

- Assorted market vegetables and chef's selection of assorted dips

Prices are per guest otherwise noted and subject to 25% administrative fee and appropriate sales tax.

JANUARY 2024

## RECEPTION

## STATIONS

### **ASSORTED LOCAL FARM HOUSE AND BOUTIQUE CHEESE STATION \$35**

- Seasonal fruit preserves, berries, water crackers and rustic baguettes

### **APPERITIVE DISPLAY \$45**

- Parma ham, sweet coppa, soppressata, fresh mozzarella, oven-roasted tomatoes and basil, grilled vegetables, marinated artichokes, marinated olives
- Bread display of rustic French bread, focaccia, breadsticks and Parmesan crisps
- Tabouli, hummus, eggplant dip, tzatziki sauce, feta cheese and pita

### **SHRIMP COCKTAIL STATION & RAW BAR MARKET PRICE**

- Displayed on crushed ice: Long Island little neck clams, local Blue Point oysters, Gulf shrimp and crab claws, served with assorted sauces, condiments and bread
- Ice cold jumbo shrimp with a bloody Mary cocktail sauce

Prices are per guest otherwise noted and subject to 25% administrative fee and appropriate sales tax.

JANUARY 2024



## RECEPTION

## PASSED HORS D'OEUVRES

### CHILLED

- Beef fillet and creamy horseradish on crostini
- Brie cheese mousse tart
- Hummus and Kalamata on puff pastry
- Shrimp cocktail skewers
- Smoked salmon rosette
- Smoked duck and cranberry
- Sundried tomato and mozzarella on focaccia

### WARM

- Lump crab cakes with roasted pepper aioli
- Tiny beef Wellington with wasabi cream sauce
- Grilled vegetable samosas with peach chutney
- Duck spring roll with sweet-and-sour sauce
- Grilled Moroccan-style lamb chops with yogurt cucumber sauce
- Mini chicken cordon bleu with Parisian ham and gruyere cheese
- Maple-glazed scallops wrapped in bacon

### DESSERT

- Madeleines
- Assorted Macarons
- Assorted chocolate petit fours
- Berries beignets
- French chocolate truffles
- Mini chocolate chip cookies

### Choice of six (6)

- \$62 per person for one hour
- \$25 for each additional hour

### Choice of eight (8)

- \$75 per person for one hour
- \$27 for each additional hour

Additional hors d'oeuvres available upon request.

Prices are per guest otherwise noted and subject to 25% administrative fee and appropriate sales tax.

JANUARY 2024

## BEVERAGES

### OPEN BARS

All bar packages below include house red & white wines, domestic & imported beers, assorted sodas, juices, still and sparkling waters.

#### DELUXE OPEN BAR

**\$45 PER HOUR / PER PERSON | \$25 EACH ADDITIONAL HOUR**

- Finlandia Vodka, Beefeater Gin, Maker's Mark, Famous Grouse, Jim Beam, Bacardi Superior (Silver), Hornitos Plata Tequila, Hennessy VS

#### PREMIUM OPEN BAR

**\$55 PER HOUR / PER PERSON | \$30 EACH ADDITIONAL HOUR**

- Tito's, Bombay Sapphire, Knob Creek, Jack Daniels, Chivas Regal 12, Glenmorangie 10, Bacardi 8, Altos Blanco Tequila, Remy VSOP

#### ULTRA PREMIUM OPEN BAR

**\$65 PER HOUR / PER PERSON | \$35 EACH ADDITIONAL HOUR**

- Grey Goose, Hendrick's Gin, Woodford Reserve, Glenlivet 12, Mount Gay Black Bend, El Tesoro Blanco, Hennessy VSOP

#### BEER, WINE, & CHAMPAGNE OPEN BAR

**\$65 PER HOUR / PER PERSON | \$35 EACH ADDITIONAL HOUR**

- Domestic and imported beers, house red and white wine, house champagne

#### ENHANCEMENTS

Must be added to an existing open bar

**COCKTAIL ENHANCEMENT \$27 PER HOUR/ PER PERSON**

- **BOURBON SMASH** Knob Creek, Blackberry Syrup, lemon juice, simple syrup, mint leaves
- **METROPOLITAN COCKTAIL** Finlandia Vodka, Crème de Cassis, lime juice, white cranberry juice
- **LA COLOMBE PALOMA** Altos Blanco, grapefruit cordial, lime juice, simple syrup, club soda

A bartender is required for all bars. The fee is \$400 for every one and half (1.5) hours, based on 1 per 75 guests.



## BEVERAGES

### BAR ON CONSUMPTION

Bar minimum is applicable

#### DELUXE BAR \$19 PER BEVERAGE

- Finlandia Vodka, Beefeater Gin, Maker's Mark, Famous Grouse, Jim Beam, Bacardi Superior (Silver), Hornitos Plata Tequila, Hennessy VS

#### PREMIUM BAR \$22 PER BEVERAGE

- Tito's, Bombay Sapphire, Knob Creek, Jack Daniels, Chivas Regal 12, Glenmorangie 10, Bacardi 8, Altos Blanco Tequila, Remy VSOP

#### ULTRA PREMIUM BAR \$28 PER BEVERAGE

- Grey Goose, Hendrick's Gin, Woodford Reserve, Glenlivet 12, Mount Gay Black Bend, El Tesoro Blanco, Hennessy VSOP

#### HOUSE WINE \$60 PER BOTTLE

#### DOMESTIC BEER \$12 PER BEVERAGE

##### SELECT TWO

- Michelob Ultra
- Budweiser
- Bud Light

#### IMPORTED BEER \$13 PER BEVERAGE

##### SELECT TWO

- Corona
- Heineken
- Amstel Light
- Stella Artois

#### LOCAL CRAFT BEER \$16 PER BEVERAGE

- Seasonal - Upon availability

#### SODA, STILL & SPARKLING WATERS \$9 PER BEVERAGE

- Coca Cola beverages
- Perrier
- Evian

A bartender is required for all bars. The fee is \$400 for every one and half (1.5) hours, based on 1 per 75 guests.

## BEVERAGES

## WINE SELECTIONS

### CHAMPAGNES & SPARKLING WINES

- Chandon Brut, USA - \$110
- Chandon Rosé, USA - \$130
- Veuve Clicquot, France - \$175
- Veuve Clicquot Rosé, France - \$200

### WHITE WINES

- Barone Fini Pinot Grigio, Italy - \$80
- La Chablisienne, Chardonnay, France - \$110
- Cloudy Bay Sauvignon Blanc, New Zealand - \$140

### RED WINES

- Terrazas de Los Andes, Reserva Malbec, Argentina - \$90
- Daou, Cabernet Sauvignon, California - \$110
- Regnard Bourgogne, Pinot Noir, France - \$130

### ROSÉ WINES

- Whispering Angel Rosé, Chateau d'Esclans, France—\$120





PLEASE INQUIRE ABOUT OUR TERRACE SUITES  
FOR YOUR SPECIAL EVENTS OR HOSPITALITY NEEDS.



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