



SOHO  
**GRAND**  
*Hotel*

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**SUITE PACKAGES**

*Serves up to 10 guests*

**NEW YORK CITY LOX AND BAGELS**

Norwegian smoked salmon, herbed cream cheese, capers, tomato  
red onion, egg mimosa, local bagels \$115

PITCHER OF MIMOSA \$50

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**IN GOOD HEALTH: WINTER CITRUS FRUIT**

Pineapple, mango, kiwi, star fruit, citrus \$90

BOTTLE OF BILLECART-SALMON BRUT NV, CHAMPAGNE \$150

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**CRUDITÉS**

Organic chilled vegetables, sundried tomato spread  
avocado spread, green goddess \$90

BOTTLE OF BILLECART-SALMON BRUT NV, CHAMPAGNE \$150

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**MEAT & CHEESE BOARD**

Brillat savarin (fr, cow), bayle hazen bleu (vt, cow)  
selles su chers (fr, goat), tome de savoie (fr, cow)

Duck rillettes terrine (ca), country pate (ny), salami calabrese (ny)  
la quercia prosciutto (ia) \$140

BOTTLE OF CABERNET SAUVIGNON, PITCH, WASHINGTON 2016 \$45

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**CHIPS AND DIPS**

Potato, white corn tortilla, vegetable chips  
maui onion dip, avocado dip, spinach-artichoke parmesan dip \$90

(6) MAINE ALES \$45

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MEDITERRANEAN MEZZE

Beet tzatziki, poached figs & ricotta, white bean hummus  
local zaatar spiced lavash \$90

BOTTLE OF CABERNET SAUVIGNON, PITCH, WASHINGTON 2016 \$45

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SLIDERS & HAND-CUT FRIES

*Choice of Two:*

BEEF cheddar, lettuce, tomato, house smoky sauce  
ROASTED SHIITAKE lemon rosemary aioli, parmesan  
SPICY FRIED CHICKEN iceberg slaw, jalapeno  
\$90

(6) MAINE ALES \$45

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MEAN GREEN WINGS

Double fried organic wings, mean green habanero buffalo sauce  
blue cheese yogurt, cucumbers, baby carrots \$95

(6) MAINE ALES \$45

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TEA SANDWICHES

Cucumber, cream cheese, watercress  
Curry chicken salad, grapes  
Smoked salmon, cucumber, dill  
Egg salad, whole wheat  
\$110

BOTTLE OF SANCERRE, DOMAINE DES EMOIS, LOIRE \$75

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**CAVIAR STATION**

American sturgeon caviar (2oz), blinis, toast point, egg mimosa  
brunoise red onion, capers and parsley \$160

BOTTLE OF BILLECART-SALMON BRUT NV, CHAMPAGNE \$150

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**EAST COAST RAW BAR**

Oysters on the half shell, shrimp cocktail, lobster salad, octopus salad, served with  
mignonette, cocktail sauce and lemon mayo \$195

BOTTLE OF SANCERRE, DOMAINE DES EMOIS, LOIRE \$75

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**COOKIE PLATTER**

Assorted cookies, mini red velvet cupcakes, mini cheesecake wedge, chocolate mousse  
tart \$90

BOTTLE OF BILLECART-SALMON BRUT NV, CHAMPAGNE \$150

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IN GRAND SPIRITS

PITCHER OF MIMOSA \$50

BILLECART-SALMON BRUT NV, CHAMPAGNE @ \$150 BILLECART-SALMON

BRUT ROSÉ NV, CHAMPAGNE \$250

DOM PERIGNON BRUT '09, CHAMPAGNE \$755

CABERNET SAUVIGNON, PITCH, WASHINGTON 2016 \$45

GEVREY-CHAMBERTIN, AURELIEN VERDET, BURGUNDY '16 \$330

CABERNET SAUVIGNON, REVANA "TERROIR SERIES" NAPA VALLEY '16 \$295

SANCERRE, DOMAINE DES EMOIS, LOIRE \$75

VIOGNIER, ANDREA CALEK "BLANC" 2014, ARDECHE \$330

CORTON-CHARLEMAGNE, JUILLOT 2013, BURGUNDY \$330

MAINE PEEPER ALE 14 SIX PACK \$45

LIGHT BEER SIX PACK \$45

PILSNER SIX PACK \$45

TITOS \$110

CASAMIGOS BLANCO \$195

HENDRICKS \$160

DIAMOND RESERVE WHITE RUM \$120

MACALLAN 12 \$260

JAMESON \$195

MAKERS MARK \$180

*\*Beverages are only available in accompany with platters and cannot be purchased separately.  
Beverage price noted on the menu is only valid for items selected as a pre-order.  
Pricing does not apply to the in-room minibar items.*