

BEAUTY & Essex.
NEW YORK

SPECIAL EVENTS MENU



146 ESSEX ST, NEW YORK, NY 10002 | BEAUTYANDESSEX.COM
212.399.3097 | NYTA0EVENTS@TA0GROUP.COM



TAO GROUP

HOSPITALITY

Tao Group Hospitality delivers distinctive culinary and premium entertainment experiences through our portfolio of restaurants, nightclubs, lounges, and daytime venues. We operate more than 70 branded locations in over 20 markets across five continents and feature a collection of widely recognized hospitality brands such as TAO, LAVO, Beauty & Essex, and Marquee.

Whether you are planning an intimate or extravagant birthday, gala/fundraiser, or corporate gathering, our Special Events department will guide you every step of the way. Big or small, your event will be nothing short of memorable.

PASSED

Savory

SELECT SEVEN

-
- Spicy Salmon Tartare (gf)
 - Hand Cut Prime Steak Tartare (gf)
 - Korean Fish Style Tacos
 - Cauliflower Tacos (vegan)
 - Tuna Poke Wonton Tacos (*upcharge*)
 - Thai Style Deep-Fried Shrimp (gf)
 - Shrimp Cocktail (gf) (*upcharge*)
 - Crispy Barrio-Style Chicken Taquitos
 - Charred Mushroom Sopas (vegan/gf)
 - Avocado, Lemon & Espelette Toast (vegan)
 - Roasted Beets & Whipped Goat Cheese Toast (v)
 - Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings
 - Tortilla Soup Dumplings (v)
 - Sticky Rice Dumplings
 - Shiitake Mushroom Dumplings (vegan)
 - Oven Braised Chicken Meatballs
 - Beef & Broccoli
 - Beauty & Essex Sliders
 - California Style 'Veggie' Sliders (v)

Sweet

SELECT THREE

-
- "LES, NYC" Doughnuts (v)
 - Mini Chocolate Cupcakes (v)
 - Seasonal Dessert Shot (v/gf)
 - Reverse Chocolate Chip Cookies (v/gf)
 - Soft Chocolate Chip Cookies (v)
 - Black Bottomed Butterscotch Pot de Crème (v) (*upcharge*)

SPECIALTY STATIONS

SELECT TWO

Slider Station

SELECT THREE

Beauty & Essex
house-cured bacon, beer cheese, chipotle mayo, pickles

California Style 'Veggie (v)
avocado, cheddar, roasted green chili mayo

Philly Cheesesteak
fondue cheese, guinness onions

Little French Dips
prime sirloin, Gruyère cheese, horseradish-garlic aioli, au jus

Nashville Hot Chicken
fried chicken, blue cheese slaw, pickles

Maryland Crab Cake BLT
smoked bacon, romaine, tomato, old bay aioli

Maine Lobster Roll (upcharge)
old bay, toasted brioche bun

Slider Station includes BBQ Fries (v/gf)

Taco Station

SELECT THREE

Cauliflower (vegan)
apple miso marinade, charred scallion salsa

Korean Style Fish
chili crisp, red cabbage gochujang slaw

Tuna Poke Wonton
cilantro, radish, wasabi keupie

Soyrizo (vegan/gf)
crispy corn tortillas, guacamole, mango relish

Ghost Chili Pork Belly
gooseberry salsa, black crema

Korean Steak
gochujang aioli, kimchi

Taco Station includes Salsa Verde, Guacamole,
and Tortilla Strips (vegan/gf)

Raw Bar Station

SELECT TWO

Selection of East & West Coast Oysters (gf)

Little Neck Clams (gf)

Shrimp Cocktail (gf)

Salmon Ceviche (gf)

Lobster Cocktail (gf) (upcharge)

Pizza Station

SELECT THREE

Eggplant & Burrata Pizzetta (v)
san marzano sauce

Serrano Ham & Fig
almond parsley pesto

White (v)
wild mushroom, ricotta, grana

House-Made Pastrami
roasted cauliflower, bechamel

Margharita Pizzetta (v)
san marzano sauce, basil, vegan cheese

Carving Station

SELECT ONE

Dry-Aged NY Strip (gf)

Dry-Aged Ribeye (gf)

Dry-Aged Beef Tenderloin (gf)

Tuna Loin (gf)

Carving Station includes Kale & Apple Salad (gf)
and B&E signature sauces

FAMILY STYLE SEATED DINNER

Small Plates

SELECT FOUR

- The House Salad (v/gf)
- Kale & Apple Salad (gf)
- Korean Style Fish Tacos
- Cauliflower Tacos (vegan)
- Tuna Poke Wonton Tacos
- Thai Style Deep-Fried Shrimp (gf)
- Shrimp Cocktail (gf)
- Little French Dips
- Seasonal Pizzetta
- Spicy Salmon Tartare (gf)
- Ahi Tuna Sashimi
- Beef Carpaccio & Black Truffle Vinaigrette (gf)
- Avocado, Lemon & Espelette Toast (vegan)
- Roasted Beets & Whipped Goat Cheese Toast (v)
- Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings
- Tortilla Soup Dumplings (v)

Large Plates

SELECT THREE

- Pan Seared Scallops & Braised Pork Belly (gf)
- Spaghettini (v)
- Seasonal Ravioli
- Oven Braised Chicken Meatballs
- Grilled Atlantic Salmon
- Peruvian Chicken (gf)
- Nori Crusted Tuna
- Grilled Branzino (gf)
- Classic Beef Wellington

- Grilled Double Cut Lamb Chops (gf) *(upcharge)*
- 24 oz. Dry-Aged Bone-in Ribeye (gf) *(upcharge)*
- 14 oz Dry-Aged NY Strip Steak (gf) *(upcharge)*

2 LB. NEW ENGLAND STYLE STUFFED LOBSTER

Serves 4 - 6 people
(48-hour notice is required)

36 OZ. DRY-AGED TOMAHAWK STEAK (gf)

2 - 4 ounces recommended per person
(48-hour notice is required)

Accessories

SELECT TWO

- Broccolini
- BBQ Fries (v/gf)
- Grilled Asparagus (v/gf)
- Miso Glazed Crispy Eggplant (vegan/gf)
- Truffled Mac & Cheese (v)

Sweets

SELECT THREE

- "LES, NYC" Doughnuts (v)
- Mini Chocolate Cupcakes (v)
- Seasonal Dessert Shot (v/gf)
- Reverse Chocolate Chip Cookies (v/gf)
- Soft Chocolate Chip Cookies (v)
- Caramel Apple Bread Pudding (v)
- Black Bottomed Butterscotch Pot de Crème (v)

COCKTAIL RECEPTION & FAMILY STYLE SEATED DINNER

Passed

SELECT SIX

- Spicy Salmon Tartare (gf)
- Hand Cut Prime Steak Tartare (gf)
- Korean Style Fish Tacos
- Cauliflower Tacos (vegan)
- Tuna Poke Wonton Tacos
- Thai Style Deep-Fried Shrimp (gf)
- Shrimp Cocktail (gf)
- Crispy Barrio-Style Chicken Taquitos
- Charred Mushroom Sopes (vegan/gf)
- Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings
- Sticky Rice Dumplings
- Shiitake Mushroom Dumplings (vegan)
- Oven Braised Chicken Meatballs
- Beef & Broccoli
- Beauty & Essex Sliders
- California Style 'Veggie' Sliders (v)

Small Plates

SELECT TWO

- The House Salad (v/gf)
- Kale & Apple Salad (gf)
- Ahi Tuna Sashimi
- Seasonal Pizzetta
- Avocado, Lemon & Espelette Toast (vegan)
- Roasted Beets & Whipped Goat Cheese Toast (v)
- Tortilla Soup Dumplings (v)
- Little French Dips
- Beef Carpaccio & Black Truffle Vinaigrette (gf)

Large Plates

SELECT TWO

- Pan Seared Scallops & Braised Pork Belly (gf)
- Spaghettini (v)
- Seasonal Ravioli
- Oven Braised Chicken Meatballs
- Grilled Atlantic Salmon
- Peruvian Chicken (gf)
- Nori Crusted Tuna
- Grilled Branzino (gf)
- Classic Beef Wellington
- Grilled Double Cut Lamb Chops (gf) (upcharge)
- 24 oz. Dry-Aged Bone-in Ribeye (gf) (upcharge)
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Sweets

SELECT THREE

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- Black Bottomed Butterscotch Pot de Crème (v)

BEVERAGE PACKAGES

Up to Three Hours

Super Premium

INCLUDES

Super Premium Mixed Drinks
Specialty Cocktails
Cordials
House Sparkling, White & Red Wine
Domestic & Imported Beers
Assorted Sodas & Iced Tea
Bottled Still & Sparkling Water

SAMPLE BRANDS

Belvedere | Stoli Elit | Hendricks
Casamigos Blanco | Casamigos Reposado
Don Julio Añejo | Hennessy VSOP
Remy Martin 1738 | Glenmorangie 10
Macallan 12 | + Premium Brands

Beer & Wine

INCLUDES

House Sparkling, White & Red Wine
Domestic & Imported Beers
Assorted Sodas & Iced Tea
Bottled Still & Sparkling Water

Premium

INCLUDES

Premium Mixed Drinks
Specialty Cocktails
Cordials
House Sparkling, White & Red Wine
Domestic & Imported Beers
Assorted Sodas & Iced Tea
Bottled Still & Sparkling Water

SAMPLE BRANDS

Tito's | Grey Goose | Bombay Sapphire
Tanqueray | Bacardi | Captain Morgan
Don Julio Blanco | Don Julio Reposado
Patrón Blanco | Patrón Reposado | Patrón Añejo
Hennessy VS | Jack Daniels | Johnny Walker Black

Non-Alcoholic

INCLUDES

Assorted Sodas & Iced Tea
Bottled Still & Sparkling Water

FOOD & BEVERAGE PACKAGES



Cocktail Reception

2HRS INCLUDES

2hrs of Passed Hors d'oeuvres
2hr Premium Beverage Package

2HRS INCLUDES

2hrs of Passed Hors d'oeuvres
2hr Beer & Wine Beverage Package

3HRS INCLUDES

2hrs of Passed Hors d'oeuvres
1hr of Passed Sweets
3hr Premium Beverage Package

3HRS INCLUDES

2hrs of Passed Hors d'oeuvres
1hr of Passed Sweets
3hr Beer & Wine Beverage Package

Specialty Stations

3HRS INCLUDES

1hr of Passed Hors d'oeuvres
1½hrs of Specialty Stations
½hr of Passed Desserts
3hr Premium Beverage Package

Family Style Seated Dinner

2½HRS INCLUDES

2½hr Family Style Seated Dinner & Dessert
2½hr Premium Beverage Package

Cocktail Reception & Family Style Seated Dinner

3HRS INCLUDES

1hr of Passed Hors d'oeuvres
2hr Family Style Seated Dinner & Dessert
3hr Premium Beverage Package

Upgrade to Super Premium Beverage Package (upcharge)

SHOT/SHOOTER SERVICE NOT AVAILABLE

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