



GRAB & GO STATIONS

All pricing is based on a Per Guest Price and must be ordered for the entire group.
Station pricing is based on a one and one-half hour of food service commencing at the start time of the event.

DIM SUM STATION

\$20++ PER GUEST SUPPLEMENTAL
INCLUDES ALL SELECTIONS BELOW

Pork Pot Stickers Shrimp Shumai
Bamboo-Steamed Bamboo-Steamed Chicken
Vegetable Dumplings & Water Chestnut Dumplings

SALAD STATION

\$15++ PER GUEST SUPPLEMENTAL
SELECT TWO

TAO Temple Salad ^V
Mixed Lettuce Greens, Shallot, Edamame, Water Chestnut,
Pickled Ginger, Endive, Cucumber, Yuzu Soy Vinaigrette, Wonton Chips

TAO Kimchee Caesar Salad
Shredded Romaine Lettuce, Shredded Napa Cabbage, House Croutons,
Kimchee-Style Caesar Dressing Shaved Parmesan

Thai Egg Noodle Salad
Choy Sum, Peanut, Smoked Tofu, Cilantro, Sweet Chili Dressing

RICE & NOODLE BAR

\$20++ PER GUEST SUPPLEMENTAL

Mandarin Sizzled Fried Rice
Jasmine Rice, Scallion, Broccoli, Water Chestnut, Oyster Sauce,
Bean Sprout, Shiitake Mushroom, Bell Pepper, Egg
CHOICE OF VEGETARIAN, CHICKEN, SHRIMP, DUCK OR PORK

Lo Mein Noodles
Thick Chinese Yellow Wheat Noodles, Green Cabbage, Red Bell Pepper,
Bean Sprout, Shiitake Mushroom, Ginger, Garlic, Scallion
CHOICE OF VEGETARIAN, CHICKEN, SHRIMP, DUCK OR PORK

Singapore Mei Fun Noodles ^{V, GF}
Thin Rice Noodles, Mixed Julienned Vegetables, Snow Pea,
Bell Pepper, Carrot, Shiitake Mushroom, Red Onion

IMPERIAL WAGYU BURGER STATION

\$25++ PER GUEST SUPPLEMENTAL

Wagyu Sliders with Cheese & Spicy Ketchup
Crispy French Fries

SUSHI STATION

\$40++ PER GUEST SUPPLEMENTAL
SERVED WITH TRADITIONAL ACCOMPANIMENTS

Salmon & Cucumber Roll
California Roll
Spicy Tuna Roll
Cucumber, Avocado, Asparagus Roll

SEAFOOD STATIONS

MUST BE CONFIRMED TO OPEN WITH EVENT START
CUSTOM-LOGOED ICE SCULPTURE ENHANCEMENT AVAILABLE

Sake-Poached Jumbo Shrimp
\$25++ PER GUEST SUPPLEMENTAL
Ginger-Soy Cocktail Sauce

Jumbo Shrimp & Oysters
\$35++ PER GUEST SUPPLEMENTAL
Sake-Poached Jumbo Shrimp, Chef Selection Oysters on the Half Shell,
Ginger-Soy Cocktail Sauce, Ponzu, Lemons

Jumbo Shrimp, Oysters & Lobster Claws
\$50++ PER GUEST SUPPLEMENTAL
Sake-Poached Jumbo Shrimp, Chef Selection Oysters on the Half Shell,
Lobster Claws, Ginger-Soy Cocktail Sauce, Ponzu, Clarified Butter, Lemons

TAO STYLE CARVING STATION

\$30++ PER GUEST SUPPLEMENTAL

SELECT ONE

Korean-Style Sesame-Marinaded Roasted Sirloin
Sliced Bao Buns, Traditional Accompaniments

Roasted Boneless Loin of Pork
Chinatown Mustard Honey Glaze, Sliced Bao Buns, Traditional Accompaniments

Peking Duck
Hong Kong Hoisin Sauce, Mu Shu Wraps, Traditional Accompaniments
**For groups of up to 400 maximum*

ASSORTED SATAYS

\$20++ PER GUEST SUPPLEMENTAL
CHOOSE THREE - AVAILABLE FOR UP TO 300 GUESTS

Wagyu Beef Yakitori
Grilled Imperial Wagyu,
Yakitori Glaze, Chive, Lemon

Chicken
Peanut Sauce, Cilantro, Cucumber

Grilled Chilean Sea Bass

Duroc Pork
Gochujang Marinade, Lime,
Crispy Garlic

Tiger Shrimp
Mango Chutney, Cilantro



DESSERT STATIONS

BUDDHA'S DELIGHT ICE CREAM STATION

\$10++ PER GUEST SUPPLEMENTAL

SERVED WITH

Fortune Cookie Cones
Assorted Ice Cream
Fresh Fruit & Nuts
Chocolate Sauce
Caramel Sauce
Assorted Candies
Whipped Cream

MOCHI & COOKIE STATION

\$15++ PER GUEST SUPPLEMENTAL

Assorted Mochi Ice Cream & Chef's Selection of Cookies

CHOCOLATE PARFAIT STATION

\$10++ PER GUEST SUPPLEMENTAL

Layers (listed bottom to top)

Chocolate Pudding, Creamy White Chocolate Mousse, Peanut Brittle,
Dark Chocolate Mousse, Vanilla Crème Anglaise,
Nuts and A Crispy Chocolate Praline

TAO GROUP

HOSPITALITY

Beverage Menu

HOSTED OPEN BAR PACKAGE

A fully-stocked bar featuring a selection of Liquor, Liqueurs, Cordials, Wines, Beers, Seltzers, Red Bull Energy Drinks (Regular, Sugarfree and Editions), Soft Drinks, Still and Sparkling Bottled Water, Q Premium Mixers, and Juice Mixers.

PREMIUM BAR

\$30.00 per person per hour

LUXURY BAR

\$45.00 per person per hour

BEER & WINE BAR

\$30.00 per person per hour - Premium

\$45.00 per person per hour - Luxury

WINE / SAKE UPGRADE

Please discuss available upgrade options with your Event Operations Manager

SPECIALTY COCKTAIL UPGRADE

Select up to two (2) Specialty Cocktails from our selected list for your guests to enjoy. Cocktails can be renamed to match a brand or sponsorship.

\$5.00 per person

EXPERIENTIAL STATIONS

Please discuss available upgrade options with your Event Operations Manager

* Shots, Doubles, Triples and Specialty Cocktails are not available with a Hosted Open Bar Package

** Champagne/Sparkling Wine Toasts are not included in the above pricing.

PREMIUM BAR, Mixed Cocktails (1.5 oz)

| | |
|-----------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Beer & Seltzers | Bud Light, Budweiser, Bud Light Black Cherry Seltzer, Dos Equis, Golden Road Mango Cart, Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, NÜTRL Seltzers, Shock Top, Stella Artois |
| Vodka | Absolut, Ketel One, Three Olives |
| Gin | Beefeater, Tanqueray |
| Rum | Bacardi Superior, Captain Morgan Spiced |
| Tequila | Cazadores Blanco, Herradura Reposado, Jose Cuervo Tradicional Silver |
| Bourbon/Whiskey | Jack Daniel's, Jameson, Maker's Mark |
| Scotch | Dewar's White Label, Johnnie Walker Black |
| Cognac | D'Ussé VSOP, Hennessy VS |
| Cordials | Aperol, Chambord, Kahlúa |
| Wine | Chardonnay, Sean Minor, "4B", Central Coast, California Sauvignon Blanc, Seaglass, Santa Barbara County, California Cabernet Sauvignon, Guenoc, California Pinot Noir, Guenoc, California Rosé of Pinot Noir, Seaglass, Monterey County, California Gambino, Prosecco Brut, Veneto, Italy |

LUXURY BAR, Mixed Cocktails (1.5 oz)

| | |
|------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Beer & Seltzers | Bud Light, Budweiser, Bud Light Black Cherry Seltzer, Dos Equis, Golden Road Mango Cart, Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, NÜTRL Seltzers, Shock Top, Stella Artois |
| Vodka | Absolut, Ketel One, Belvedere, Three Olives, Tito's Handmade |
| Gin | Beefeater, The Botanist, Hendrick's, Tanqueray |
| Rum | Bacardi Superior, Captain Morgan Spiced, Malibu |
| Tequila | Cazadores Blanco, Don Julio Añejo, Jose Cuervo Tradicional Silver, Herradura Reposado, Patrón Silver |
| Bourbon/Whiskey | Elijah Craig, Jack Daniel's, Jameson, Maker's Mark |
| Scotch | Dewar's White Label, Glenlivet 12 yr., Johnnie Walker Black |
| Cognac | D'Ussé VSOP, Hennessy VS, Rémy Martin VSOP |
| Cordials | Aperol, Chambord, Kahlúa |
| Wine & Champagne | Chardonnay, Trim, California Sauvignon Blanc, Decoy by Duckhorn, California Cabernet Sauvignon, Trim, California Pinot Noir, Seaglass, Santa Barbara County, California Rosé of Pinot Noir, Seaglass, Monterey County, California Champagne, Veuve Clicquot, France |

PREMIUM BEER & WINE BAR

| | |
|-----------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Beer & Seltzers | Bud Light, Budweiser, Bud Light Black Cherry Seltzer, Dos Equis, Golden Road Mango Cart, Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, NÜTRL Seltzers, Shock Top, Stella Artois |
| Wine | Chardonnay, Sean Minor, "4B", Central Coast, California Sauvignon Blanc, Seaglass, Santa Barbara County, California Cabernet Sauvignon, Guenoc, California Pinot Noir, Guenoc, California Rosé of Pinot Noir, Seaglass, Monterey County, California Gambino, Prosecco Brut, Veneto, Italy |

LUXURY BEER & WINE BAR

| | |
|------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Beer & Seltzers | Bud Light, Budweiser, Bud Light Black Cherry Seltzer, Dos Equis, Golden Road Mango Cart, Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, NÜTRL Seltzers, Shock Top, Stella Artois |
| Wine & Champagne | Chardonnay, Trim, California Sauvignon Blanc, Decoy by Duckhorn, California Cabernet Sauvignon, Trim, California Pinot Noir, Seaglass, Santa Barbara County, California Rosé of Pinot Noir, Seaglass, Monterey County, California Champagne, Veuve Clicquot, France |

PRIVATE SOMMELIER STATION

Three (3) selections of wine or sake available at a tasting station manned by a certified sommelier to guide your guests through the selections. Tasting notes provided for guests to keep.

Three tiers available based on bottle pricing with all bottles charged on consumption.

| | |
|--------|---------------|
| Tier 1 | \$60 - \$150 |
| Tier 2 | \$151 - \$250 |
| Tier 3 | \$251 + |

Labor Charge for sommelier: \$250/hour

TAO GROUP
HOSPITALITY
SPECIALTY COCKTAILS



EUPHORIA

Choice: Vodka, Gin, Tequila, Rum

This tropical, fruity, elixir marries the sweet Valencia orange with lime, agave, nutmeg, and the light touch of ginger beer topped with Red Bull Yellow Edition (Tropical).



GOLDEN HOUR

Whiskey

A classic Whiskey Sour that tastes exactly as its name. It's sour and delicious, made with a blend of pressed Eureka lemon and rich agave.



EARTHLY DELIGHTS

Choice: Vodka, Gin, Tequila, Rum

The flavor of bright, sweet melon is balanced with accents of fresh pressed lime juice, agave, and mint essence.



BLUE CRUSH

Choice: Vodka, Gin, Tequila, Rum

A sweet, vibrant, citrus cocktail made with your choice of spirit, blue Curaçao, fresh-pressed lemon, and lemon-lime.



ROYALE

Choice: Vodka, Gin, Tequila, Rum

This cool, refreshing beverage consists of island flavors such as orange liqueur, ripe pineapple, and berries.



BIRD OF PREY

Choice: Vodka, Gin, Tequila, Rum

A tiki-inspired cocktail combining bitter and sweet, this offering is made with Campari, pineapple, orange, fresh-pressed lime, and Red Bull Red Edition (Watermelon).



HARMONY

Choice: Vodka, Gin, Tequila, Rum

Light and refreshing, this selection possesses a hint of peach with an elegant effervescence. It consists of peach liqueur, lemon, and sparkling wine.

ZERO-PROOF Cocktails

ZHEN BANG

Raspberries, Lime, RIPE Margarita, Q Mixers Premium Club Soda

BLACKBERRY BUCK

Blackberries, RIPE Lemon Sour, Q Mixers Premium Ginger Beer

GARNET GIMLET

Cranberry Juice, Lime Juice, Strawberry Purée, Simple Syrup

ISLAND DREAM

Orange Juice, Pineapple Juice, Lime Juice, Orgeat Syrup, Grenadine

MIXOLOGIST'S NOTES

The above cocktails are designed with a wide array of palates in mind and can be offered as an entrance sampling or tray-passed "amuse bouche". Our in-house mixologist will complete the recipe with premium spirits once you have chosen the base spirit.

* Cocktail names can be changed to reflect event Sponsor or Brand.