

# BEAUTY & Essex®

RESTAURANT • LOUNGE

\$75.00++ for 1.5 hours of food and half hour of sweets

\$150.00++ for 2 hours of food and open bar

## Tray Passed Appetizers

(Select Seven)

(Additional Selections \$7 per person supplement)

'Chile Relleno' Empanadas — *poblano, manchego, jalapeno-lime crema - Veg*

Pork Belly Sliders - *peanut sesame sauce, raspberry sichuan coulis, bacon jam (+\$14 per person supplement)*

Shrimp Cocktail — *pickled peppers, shallots, citrus aioli - GF*

Little French Dips — *slow-roasted beef, Gruyere cheese, horseradish - garlic aioli, house-made au jus - \*\**

Tuna Poke Wonton Tacos — *micro cilantro, radish, wasabi kewpie*

Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings - \*

Oven Braised Chicken Meatballs — *sheep's milk ricotta, wild mushroom, truffle*

Cauliflower Tacos - *apple miso marinade, gochujang, charred scallion salsa <sup>veg</sup>*

Steak Tartare Quesadillas — *comté, gruyère, swiss, cornichon, shallots, dijon, egg yolk (\$8 per person supplement)*

## Tray Passed Sweets

(Select Two)

(Additional Selections \$5 per person supplement)

Cake Pops - chef's selection

"Les,nyc" Doughnuts - *served with dark chocolate fudge, berry, and caramel sauces*

Black-Bottomed Butterscotch Pot de Crème - *coconut chantilly*

Strawberry Shortcake Shots - *génoise sponge, strawberry compote, vanilla cream*  
{ \$2++ per person supplemental }

All beverages will be charged based upon consumption OR (2)-HOUR PREMIUM OPEN BAR OPTION \$75.00 per guest

Please note: all guests must opt for this package.

\*\*All menu items are subject to change according to seasonality and availability\*\*

V=vegan • Veg=vegetarian • GF=gluten free

\*= can be made vegan or vegetarian, must confirm this request time of contracting

\*\*= can be made gluten free, must confirm this request time of contracting

# BEAUTY & Essex®

RESTAURANT • LOUNGE

Includes Premium Cocktails, Martinis, House Sparkling Wine by the Glass, House Wine, Domestic and Imported Beer, Red Bull, Bottled Water & Assorted Soft Drinks.  
\* all brands subject to change

## *Premium Beverage Package*

\$75++ (2 hours) | \$105++ (3 hours)

- Vodka:** Absolut, Ketel One  
**Gin:** Beefeater, Tanqueray  
**Rum:** Bacardi Superior, Captain Morgan Spiced  
**Tequila:** Cazadores Blanco, Herradura Reposado  
**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
- Beer:** Bud Light, Bud Light Seltzers, Budweiser, Dos Equis,  
Golden Road Mango Cart, Goose Island IPA, Heineken,  
Heineken Silver, Heineken 0.0, Michelob Ultra, Shock Top,  
Stella Artois

## *Luxury Beverage Package*

\$90++ (2 hours) | \$125++ (3 hours)

- Vodka:** Absolut, Ketel One, Belvedere, Tito's Handmade  
**Gin:** Beefeater, The Botanist, Hendrick's, Tanqueray  
**Rum:** Bacardi Superior, Captain Morgan Spiced, Malibu  
**Tequila:** Cazadores Blanco, Don Julio Añejo, 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, California  
Rosé of Pinot Noir, Seaglass, Monterey County, California  
Champagne, Veuve Clicquot, France
- Beer:** Bud Light, Bud Light Seltzers, Budweiser, Dos Equis,  
Golden Road Mango Cart, Goose Island IPA, Heineken,  
Heineken Silver, Heineken 0.0, Michelob Ultra, Shock Top,  
Stella Artois

# BEAUTY & Essex<sup>®</sup>

RESTAURANT • LOUNGE

---

## *Wine Upgrades*

Please discuss available upgrade options with your Event Operations Manager

---

## *Specialty Cocktail Upgrades*

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

---

## *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 +

\$250++ Sommelier labor charge per hour

## SPECIALTY COCKTAILS

### 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.



### 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.



### 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.



### 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.



### BIRD OF PREY

*Choice: Vodka, Gin, Tequila, Rum*

A tiki-inspired cocktail combining bitter and sweet, this offering is made with Campari, pineapple, orange, and fresh-pressed lime.



### ROYALE

*Choice: Vodka, Gin, Tequila, Rum*

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



### 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.



## 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.