

BEAUTY & Essex[®]

RESTAURANT • LOUNGE

Food Station Options

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.

Salad Station

{SELECT ONE (1) - \$15 per person supplemental}

Salumeria-Style Chopped Salad — *crispy salumi, endives, butter lettuce, arugula, mozzarella, cucumber, tomato, onion, cherry peppers, artichoke, italian vinaigrette* †

Kale & Apple Salad — *apple cider vinaigrette, pancetta, candied pecans, shaved goat cheese* †

Carving Station

{SELECT ONE (1) - \$35 per person supplemental}

Roasted Beef Tenderloin* — *horseradish chantilly, mott st. sauce, chimichurri*

Atlantic Salmon* — *seasonal garnish, served with fresh rolls*

Pasta Station

{SELECT TWO (2) - \$20 per person supplemental}

Mexican Street Corn Ravioli — *poblano crema, miso aioli, cotija, fresno, ancho chile*

Cavatelli Pomodoro — *calabrian chili butter, marinated tomatoes, ricotta salata, basil* ^{veg}

Mac & Cheese — *truffle butter, fontina, white cheddar, mornay sauce, crispy reggiano* ^{veg}

Tuna Poke Wonton Taco Station

{\$25 per person supplemental}

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

Seafood Displays

Must be confirmed to open with event start.

Poached Jumbo Shrimp ^{sf}

served with cocktail sauce and traditional accompaniments

{\$25 per person supplemental}

Poached Jumbo Shrimp & Chef Selection of Oysters ^{sf}

served with cocktail sauce and traditional accompaniments

{\$35 per person supplemental}

Poached Jumbo Shrimp, Chef Selection of Oysters & Crab Claws ^{sf}

served with cocktail sauce, horseradish, mignonette, clarified butter and traditional accompaniments

{\$55 per person supplemental}

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

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Dessert Options

{SELECT ONE (1) OPTION - 30-minutes service}

Tray-Passed Sweets

{SELECT TWO (2) - \$15 per person supplemental}

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}

Gelato & Sorbet Station

{15 per person supplemental}

mini cones, sprinkles, chocolate and strawberry sauces

Light Up Your Table

{38 per wheel supplemental - 30 wheel maximum}

Beauty's Wonder Wheel — *chef's selection of desserts featuring a mix of carnival desserts*

*All beverages will be charged based upon consumption OR 2-hour PREMIUM OPEN BAR OPTION (\$75+ + per guest)
Please note that 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 at time of contracting

†† - can be made gluten-free, must confirm this request at time of contracting

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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 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 0.0, Michelob Ultra, Shock Top, Stella Artois

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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.