

BEAUTY & Essex®

RESTAURANT • LOUNGE

\$35++ per person, per hour

Tray-Passed Appetizers

(SELECT 5 - Additional Selections \$8 per person supplement)

“Chile Relleno” Empanadas — *poblano, manchengo, jalapeño-lime crema* ^{veg}

Shrimp Cocktail — *charred jalapeño cocktail sauce* ^{gf}

Little French Dips — *prime sirloin, Gruyère cheese, horseradish, garlic aioli, house-made au jus* [‡]

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

Grilled Cheese & Tomato Soup Dumplings — *smoked bacon* [‡]

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

Cauliflower Tacos — *apple miso marinade, gochujang, charred scallion salsa* [†]

UPGRADE YOUR SELECTIONS:

Salmon Ceviche Cups — *aji leche de tigre, hibiscus onions, angostura chili oil, passion fruit granita, lotus chips* * (\$6 per person supplement)

Dirty Tots — *‘the only’ white sturgeon caviar, truffle crème fraîche* * (\$18 per person supplement)

Caviar Cones — *citrus, crème fraîche, chopped egg, chives, ‘the only’ white sturgeon caviar* * (\$18 per person supplement)

Tray-Passed Sweets

\$28++ per person, per half-hour

(CHOOSE 2 - 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*

UPGRADE YOUR SELECTIONS:

Strawberry Shortcake Shots — *Génoise sponge, strawberry compote, vanilla cream* (\$2 per person supplement)

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

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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: Ketel One, Three Olives
Gin: Bombay Sapphire, Tanqueray
Rum: Captain Morgan Spiced, Mount Gay 'Eclipse'
Tequila: 818 Reposado, Jose Cuervo Tradicional Silver
Bourbon/Whiskey: Jack Daniel's, Maker's Mark
Scotch: Dewar's White Label, Johnnie Walker Black
Cognac: D'Ussé VSOP, Hennessy VS
Cordials: Aperol, Chambord, Kahlúa
- Wine: Gambino, Prosecco, Italy
Sea Sun, Chardonnay, California
Seaglass, Rosé of Pinot Noir, California
Sea Sun, Pinot Noir, California
Conundrum, Red Blend, California
- Beer: Bud Light, Bud Light Seltzers, Budweiser, Dos Equis, Goose Island IPA,
Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, Stella Artois,
NÜTRL Seltzer, High Noon Watermelon Seltzer

Luxury Beverage Package

\$90++ (2 hours) | \$135++ (3 hours)

- Vodka: Belvedere, Grey Goose, Tito's Handmade
Gin: Bombay Sapphire, Hendrick's, Tanqueray
Rum: Bacardi Superior, Captain Morgan Spiced, Mount Gay 'Eclipse'
Tequila: Casamigos Reposado, Jose Cuervo Tradicional Silver, Patrón Añejo
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
Cordials: Aperol, Chambord, Kahlúa
- Wine & Champagne: Veuve Cliquot Yellow Label, Champagne, France
Sea Sun, Chardonnay, California
Quilt 'Threadcount', Sauvignon Blanc, California
Seaglass, Rosé of Pinot Noir, California
Sea Sun, Pinot Noir, California
Conundrum, Red Blend, California
Mouton Cadet, Bordeaux, France
- Beer: Bud Light, Bud Light Seltzers, Budweiser, Dos Equis, Goose Island IPA,
Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, Stella Artois,
NÜTRL Seltzer, High Noon Watermelon Seltzer

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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 rename to mach a brand or sponsorshive
\$5 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