

BEVERAGE PACKAGES

Includes Premium Cocktails, Martinis, House Sparkling Wine by the Glass, House Wine,
Domestic & Imported Beer, Red Bull, Bottled Water & Assorted Soft Drinks

* All brands subject to change.

PREMIUM PACKAGE

\$70 pp (2 hours) • \$80 pp (2.5 hours)

BEER & SELTZERS

Bud Light, Bud Light Seltzers, Budweiser, Dos Equis,
Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver,
Michelob Ultra, Michelob Ultra Zero, Stella Artois,
NÜTRL Seltzers, High Noon Watermelon Seltzer

VODKA

Belvedere

GIN

Bombay Sapphire
Tanqueray

RUM

Captain Morgan Spiced
Mount Gay 'Eclipse'

TEQUILA

818 Reposado
Código 1530 Blanco

BOURBON & WHISKEY

Jack Daniel's
Maker's Mark

SCOTCH

Dewar's White Label
Johnnie Walker Black

COGNAC

Hennessy VS

CORDIALS

Aperol, Chambord, Kahlúa

WINES

Chardonnay - Sea Sun (CA)
Rosé of Pinot Noir - Seaglass (CA)
Pinot Noir - Sea Sun (CA)
Red Blend - Conundrum (CA)
Gambino - Prosecco Brut (Veneto, Italy)

LUXURY PACKAGE

\$90 pp (2 hours) • \$112.50 pp (2.5 hours)

BEER & SELTZERS

Bud Light, Bud Light Seltzers, Budweiser, Dos Equis,
Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver,
Michelob Ultra, Michelob Ultra Zero, Stella Artois,
NÜTRL Seltzers, High Noon Watermelon Seltzer

VODKA

Belvedere

GIN

Bombay Sapphire
Hendrick's • Tanqueray

RUM

Bacardi Superior
Captain Morgan Spiced • Mount Gay 'Eclipse'

TEQUILA

Casamigos Reposado
Código 1530 Blanco • 1800 Cristalino Añejo

BOURBON & WHISKEY

Elijah Craig • Jack Daniel's
Maker's Mark

SCOTCH

Dewar's White Label • Glenlivet 12 yr
Johnnie Walker Black

COGNAC

Hennessy VS

CORDIALS

Aperol, Chambord, Kahlúa

WINES

Chardonnay - Sea Sun (CA)
Sauvignon Blanc - Quilt ThreadCount (CA)
Rosé of Pinot Noir - Seaglass (Monterey County, CA)
Pinot Noir - Sea Sun (Santa Barbara, CA)
Red Blend - Conundrum (CA)
Cabernet Sauvignon - Silver Palm (California)
Champagne - Veuve Clicquot 'Yellow Label' (France)

SPECIALTY COCKTAILS

Included in the Beverage Packages

LYCHEE MARTINI

Vodka, Lychee, Lemon

LOTUS HEART

Tequila, Ginger, Lemon, Thai Basil, Q Mixers Sparkling Grapefruit

FORMAL WINE OR SAKE PAIRING

For Seated Dinner Groups of up to 20 Guests

Sommelier presentation table-side per course
4-course pairing maximum

Tiers (per person): Tier 1 \$65 | Tier 2 \$95 | Tier 3 \$125

Inquiries for a higher tier will be evaluated on a case-by-case basis.

Same Tiers For Seated Dinner Groups of Over 20 Guests
(no table-side presentation)

\$250 Sommelier labor charge per 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).



EARTHLY DELIGHTS

Choice: Vodka, Gin, Tequila, Rum

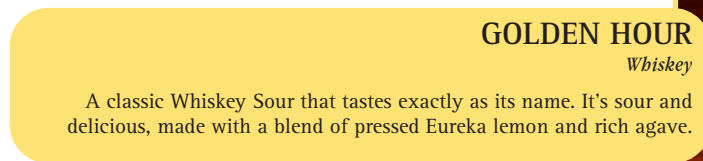
The flavor of bright, sweet melon is balanced with accents of fresh pressed lime juice, agave, and mint essence.



ROYALE

Choice: Vodka, Gin, Tequila, Rum

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



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.



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.



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

Raspberry, Lime, Agave, Q Mixers Premium Club Soda

BLACKBERRY BUCK

Blackberry, Lemon, Q Mixers Premium Ginger Beer

GARNET GIMLET

Cranberry, Lime, Strawberry, Ginger Ale

ISLAND DREAM

Orange, Pineapple, Lime, Orgeat, Pomegranate

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.

25.03.31