

# TAO GROUP

## HOSPITALITY

### Beverage Menu

TAO | HAKKASAN | OMNIA | MARQUEE | LAVO  
CARAMELLA | BEAUTY & ESSEX | PALM TREE BEACH CLUB

### 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 with a selected beverage package or \$22.00 per cocktail on consumption

#### 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, Bud Light Seltzers, Budweiser, Dos Equis, Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, Michelob Ultra Zero, Stella Artois, NÚTRL 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
Wine	Gambino, Prosecco, Italy Sea Sun, Chardonnay, California Seaglass, Rosé of Pinot Noir, California Sea Sun, Pinot Noir, California Conundrum, Red Blend, California

**LUXURY BAR, Mixed Cocktails (1.5 oz)**

---

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, NÚTRL Seltzers, High Noon Watermelon Seltzer
Vodka	Belvedere
Gin	Bombay Sapphire, Hendrick's, Tanqueray
Rum	Bacardi, 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
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 Silver Palm, Cabernet Sauvignon, California

## PREMIUM BEER & WINE BAR

---

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, NÚTRL Seltzers, High Noon Watermelon Seltzer
Wine	Gambino, Prosecco, Italy Sea Sun, Chardonnay, California Seaglass, Rosé of Pinot Noir, California Sea Sun, Pinot Noir, California Conundrum, Red Blend, California

## LUXURY BEER & WINE BAR

---

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, NÚTRL Seltzers, High Noon Watermelon Seltzer
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 Silver Palm, Cabernet Sauvignon, California

## WINE STATION

---

Centralized wine station with optional sommelier service.  
Tasting notes provided for guests to keep.  
Wine selections to be made from our wine list.  
All beverages to be charged on consumption.  
Custom requests must be approved by sales manager and beverage director.

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).



### EARTHLY DELIGHTS

*Choice: Vodka, Gin, Tequila, Rum*

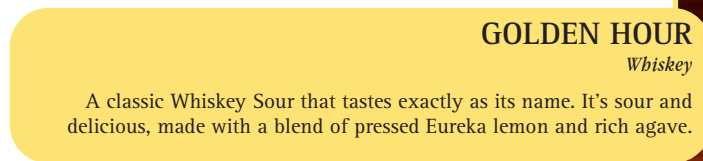
The flavor of bright, sweet melon is balanced with accents of fresh pressed lime juice, agave, and mint essence.



### 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