TAO GROUP

HOSPITALITY

Beverage Menu

TAO | HAKKASAN | OMNIA | MARQUEE | LAVO

BEAUTY & ESSEX | PALM TREE BEACH CLUB

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HOSTED OPEN BAR PACKAGE

A fully-stocked bar featuring a selection of Liquor, Liqueurs, Cordials,
Wines, Beers, Seltzers, Red Bull Energy Drinks (Pure, 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.
Zero-Proof Cocktail options are available.
$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.

All prices are subject to applicable Sales Tax plus applicable Service Charge and/or Administrative Fee

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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, NÜTRL Seltzers, High Noon Watermelon Seltzer
Vodka	Tito's Handmade
Gin	Bombay Sapphire, Tanqueray
Rum	Captain Morgan Spiced, Mount Gay 'Eclipse'
Tequila	Código 1530 Blanco, Don Julio Blanco
Bourbon/Whiskey	Jack Daniel's, Elijah Craig
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

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, NÜTRL Seltzers, High Noon Watermelon Seltzer
Vodka	Tito's Handmade
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, Woodford Reserve
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 Silver Palm, Cabernet Sauvignon, California

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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, NÜTRL 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, NÜTRL 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

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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 topped with Red Bull Yellow Edition (Tropical).

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, fresh-pressed lime, and Red Bull Red Edition (Watermelon).

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.

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