

The background image shows a sophisticated restaurant interior. On the left and right, there are large, ornate mirrors and display cases filled with various pieces of jewelry, including necklaces and earrings. The central area features several tables set with glassware, plates, and small candles. The ceiling is high with exposed beams and modern lighting fixtures, including a large, woven basket-style pendant light. The overall atmosphere is elegant and upscale.

Special Events Menu

BEAUTY & Essex
RESTAURANT • LOUNGE

TAO GROUP

HOSPITALITY

Tao Group Hospitality delivers distinctive culinary and premium entertainment experiences through its portfolio of restaurants, nightclubs, lounges, and daylife venues, including TAO, OMNIA, Marquee, LAVO, Beauty & Essex, Cathédrale, Little Sister, The Highlight Room, Sake No Hana, KOMA, Avenue, Fleur Room, JEWEL, and more.

Led by Co-CEOs Noah Tepperberg and Jason Strauss, the company combines over 25 years of industry experience with innovation and creativity to set the standard for guest experiences.

Tao Group Hospitality is part of Mohari Hospitality, an investment firm focused on the luxury lifestyle and hospitality sectors.

Tao Group Hospitality's culinary approach combines bold creativity with a deep respect for tradition, resulting in menus that resonate with guests around the world.

Our chefs draw inspiration from global travel, cultural influences, and decades of experience leading some of the most celebrated restaurants and nightlife venues in the industry.

Seasonality and sustainability are central to how we create. We prioritize locally sourced ingredients wherever possible, not only to ensure peak freshness and flavor but also to minimize our environmental footprint and support the communities in which we operate. This thoughtful sourcing is paired with inventive techniques and modern presentations, allowing us to reimagine classic dishes and introduce new ones that surprise and delight.

Every menu we craft reflects the breadth of Tao Group's portfolio, from refined fine dining experiences to approachable comfort food, always executed with the same meticulous attention to quality and detail. The result is a culinary program that is innovative yet timeless, balancing adventurous flavors with familiar elements that invite guests to return again and again.



Tray Passed

Tray Passed Appetizers — \$35/pp, per hour

SELECT 5 - Additional Selections +\$8/pp

“Chile Relleno” Empanadas jalapeño-lime crema †

Jumbo Shrimp Cocktail charred jalapeño cocktail sauce ‡

Little French Dips* roasted sirloin, gruyère cheese, horseradish, garlic aioli, au jus

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

Grilled Cheese & Tomato Soup Dumplings smoked bacon

Oven Braised Chicken Meatballs cow's milk ricotta, wild mushroom, truffle

Thai-Style Deep Fried Shrimp green papaya slaw †

Cauliflower Tacos apple-miso marinade, gochujang, charred scallion salsa †

Avocado Toast avocado, lemon, espelette, crispy basil leaves †‡

Crispy Barrio-Style Chicken Taquitos roasted guajillo sauce, avocado, crema

B&E Sliders* cheddar cheese, chipotle mayo, pickles

California Style ‘Veggie’ avocado, cheddar, green chile mayo †

Crispy Chilean Sea Bass chili crisp, red cabbage, gochujang slaw

Korean Steak Tacos* gochujang aioli, kimchi

Steak Tartare Toast* truffle crema, fried capers, lemon vinaigrette, shoestring potatoes

Spicy Salmon Tartare* orange and black tobiko, pickled daikon radish, avocado mousse

ADD-ON:

Lobster Rolls yuzu aioli, masago, celery, cucumber (+\$9/pp)

‘The Only’ Caviar Cones* citrus, crème fraîche, chopped egg, chives, ‘the only’ white sturgeon caviar (+\$15/pp)

Tray Passed Sweets — \$28/pp, per half hour

SELECT 2 - Additional Selections +\$5/pp

Cake Pops chef's selection

“les, nyc” Doughnuts served with dark chocolate fudge, berry, and caramel sauces

Mini Black-Bottomed Butterscotch Pots de Crème coconut chantilly ‡

Mini Apple Pies gelato †

Petit Fours chef's selection from Wonder Wheel

ADD-ON:

Strawberry Shortcake Shots génoise sponge, strawberry compote, vanilla cream (+\$2/pp) †

Mini Peanut Butter Cakes peanut butter mousse, devil's food cake, warm chocolate sauce (+\$2/pp)



† – 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

*Items marked with an asterisk are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All pricing is based on a per guest price and must be ordered for the entire group. All menu items are subject to change according to seasonality and availability.

For events with tray-passed items, stations can be added at standard pricing.
For station-only events: minimum of 2 stations and \$50 per person required.
Includes 1.5 hours of food service.

Raw Bar Station — \$75/pp

CHEF'S SELECTION OF ASSORTED SHELLFISH TO INCLUDE:

East/West Coast Oysters*‡
Jumbo Shrimp Cocktail ‡
Little Neck Clams*‡
Crab Claws ‡
Lobster Tails ‡
Ceviche*‡

ADD-ON:

Caviar Service* egg white, yolk, chives, crème fraîche, cone display (\$200 per ounce)
served with cocktail sauce, horseradish, mignonette, and lemon
Custom Ice Sculpture (Inquire for pricing & availability)

Pizza Station — \$25/pp

SELECT THREE - Additional Selections + \$8/pp

Wild Mushroom fontina, mozzarella, caramelized onions †
Honey Roasted Fig & Serrano Ham parsley pesto, goat brie cheese †
Classic Focaccia soppressata, mozzarella, calabrian chili pomodoro sauce †
Pepperoni fresh mozzarella, san marzano tomato sauce, fresno garlic relish
Eggplant & Burrata san marzano sauce †
Margherita san marzano sauce, basil, vegan cheese †

Taco Station — \$25/pp

SELECT THREE - Additional Selections + \$10/pp

Roasted Cauliflower apple miso marinade, charred scallion salsa †
Soyrizo crispy corn tortillas, guacamole, mango relish †‡
Ghost Chili Pork Belly tequila spike salsa crema
Korean Steak* gochujang aioli, kimchi (+\$6/pp)
Crispy Chilean Sea Bass chili crisp, red cabbage, gochujang slaw (+\$6/pp)
Tuna Poke Wonton* cilantro, radish, wasabi keupie (+\$6/pp)

INCLUDES: Salsa Verde, Guacamole & Tortilla Chips †‡

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Slider Station — \$25/pp

SELECT THREE - Additional Selections + \$10/pp

B&E Burger* cheddar cheese, chipotle aioli, pickles

California Style 'Veggie' avocado, cheddar, green chile mayo

Philly Cheesesteak fondue cheese, guinness onions

Little French Dips* roasted sirloin, gruyère, horseradish, garlic aioli, au jus

Nashville Hot Chicken blue cheese, cabbage slaw, pickles

Maryland Crab Cake BLT smoked bacon, romaine, tomato, old bay aioli

Lobster Roll yuzu aioli, masago, celery, cucumber (+\$10/pp)

INCLUDES: BBQ Chips †‡

Pasta Station — \$25/pp

SELECT TWO - Additional Selections + \$10/pp

Garganelli spicy veal, lamb & pork bolognese, whipped ricotta

Carbonara casarecce, guanciale, calabrian chile, espuma (+\$10/pp lobster upgrade) ‡

Chicken Meatballs whipped ricotta, mushroom sauce, truffle

Truffle Mac & Cheese (+\$10/pp lobster upgrade) †

Seasonal Ravioli †

Cavatelli Pomodoro †

INCLUDES:

Butter Board & Bread

Carving Station — \$50/pp

SELECT ONE

Roasted Beef Tenderloin**

Dry Aged Ribeye**

Wet Aged NY Strip**

Lobster Tails** (+\$15/pp)

Rack of Lamb (+\$15/pp) ‡

INCLUDES:

Kale & Apple Salad apple cider vinaigrette, candied pecans, shaved goat cheese †‡

Grilled Seasonal Vegetable chefs choice †‡

B&E Signature Sauces *



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Dessert Station — \$28/pp

SELECT TWO - Additional Selections +\$6/pp

Station pricing is based on 30 minutes of food service.

Strawberry Shortcake Shots [†] génoise sponge, strawberry compote, vanilla cream

Mini Peanut Butter Cakes [†] peanut butter mousse, devil's food cake, warm chocolate sauce

Black Bottomed Butterscotch Pots de Crème ^{†‡} coconut chantilly

Warm Vegan Apple Pies [†]

"les, nyc" Doughnuts [†] dark chocolate fudge, berry & caramel sauces

Petit Fours chef's selection from Wonder Wheel

Macaron Tower Station — \$1850/tower

INCLUDES: 210 pieces of assorted macarons per tower ^{†‡}



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Beverage Packages

PACKAGES INCLUDE: 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.

Shots, Doubles, Triples and Specialty Cocktails are not available with a Hosted Open Bar Package. Champagne/Sparkling Wine Toasts are not included in the pricing.

Premium Beverage Package — \$30/pp, per hour

Vodka: Grey Goose

Gin: Bombay Sapphire, Tanqueray

Rum: Captain Morgan Spiced, Mount Gay 'Eclipse'

Tequila: Don Julio Blanco, Código 1530 Blanco

Whiskey: Elijah Craig, Jack Daniel's

Scotch: Dewar's White Label, Johnnie Walker Black

Cognac: D'Usse 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 and Seltzer: 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

Luxury Beverage Package — \$45/pp, per hour

Vodka: Grey Goose

Gin: Bombay Sapphire, Hendrick's, Tanqueray

Rum: Bacardi Superior, Captain Morgan Spiced, Mount Gay 'Eclipse'

Tequila: Casamigos Reposado, Código 1530 Blanco, 1800 Cristalino Añejo

Whiskey: Elijah Craig, Jack Daniel's, Woodford Reserve

Scotch: Dewar's White Label, Glenlivet 12 yr., Johnnie Walker Black

Cognac: D'Usse 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

Beer and Seltzer: 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

All beverages will be charged based upon consumption OR 2-hour Premium or Luxury Open Bar Package. Please note that all guests must opt for this package.

All brands are subject to change according to availability



BEAUTY & Essex
RESTAURANT • LOUNGE

Beverage Upgrades

Wine Upgrades

Please discuss available upgrade options with your Event Operations Manager

Specialty Cocktail Upgrades — +\$5/pp

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.

Experiential Stations

Please discuss available upgrade options with your Event Operations Manager

Private Wine Station — \$250/hour (Sommelier labor charge)

Curated selection from our wine list available at a tasting station manned by a Certified Sommelier to guide your guests through the selections. Tasting notes are provided for guests to keep. Selections charged on consumption.

All beverages will be charged based upon consumption OR 2-hour Premium or Luxury Open Bar Package. Please note that all guests must opt for this package.
All brands are subject to change according to availability



TAO GROUP

HOSPITALITY

TAO

OMNIA

MARQUEE

L A V O

BEAUTY
& Essex

CRANE CLUB

Cathédrale

Palm
Tree
Beach Club

HAKKASAN

PEAK
WITH PRICELESS

THE
FLEUR ROOM

little sister
LOUNGE

THE
HIGHLIGHT
ROOM

STANTON
SOCIAL
ITALIAN

AVENUE

Loosie's
NIGHT CLUB

SILVER LINING
LOUNGE

SAKE 酒の花 NO HANA

JEWEL
NIGHT CLUB

MAGIC
HOUR
ROOFTOP BAR & LOUNGE

KOMA

CASADONNA

CARAMELLA
ITALIAN RESTAURANT & LOUNGE

LUCHINI
ITALIAN

SXVII

485 X 714
Legasea
— BAR & GRILL —

THE
READY
CANTINA
ROOFTOP

COCKTAIL
The Rickey
LOUNGE

FISHBOWL
BAR • LOUNGE • GAME ROOM

PHD

ELECTRIC ROOM

LIQUID
POOL • LOUNGE

egghead

THE
FIX

ALPHABET
BAR

Bar
MOXY

THE GALLERY

287 Gallery

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