

TAO GROUP

HOSPITALITY

Beverage Menu

TAO | HAKKASAN | OMNIA | MARQUEE | LAVO
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 (Pure, Sugarfree, and Editions), Soft Drinks, Still and Sparkling Bottled Water, Fever-Tree 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.

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PREMIUM BAR, Mixed Cocktails (1.5 oz)

Beer & Seltzers	Bud Light, Bud Light Black Cherry Seltzer, 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	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, Brut, Veneto, Italy (Prosecco) Matua, New Zealand (Sauvignon Blanc) Seaglass, California (Rosé of Pinot Noir) Lyric, Central Coast, California (Pinot Noir) Threadcount, California (Red Blend)

LUXURY BAR, Mixed Cocktails (1.5 oz)

Beer & Seltzers	Bud Light, Bud Light Black Cherry Seltzer, 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, 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 Clicquot Brut, France (Champagne) Matua, New Zealand (Sauvignon Blanc) Daou, Paso Robles, California (Chardonnay) Seaglass, California (Rosé of Pinot Noir) Lyric, Central Coast, California (Pinot Noir) Threadcount, California (Red Blend) Daou, Paso Robles, California (Cabernet Sauvignon)

PREMIUM BEER & WINE BAR

Beer & Seltzers	Bud Light, Bud Light Black Cherry Seltzer, 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, Brut, Veneto, Italy (Prosecco) Matua, New Zealand (Sauvignon Blanc) Seaglass, California (Rosé of Pinot Noir) Lyric, Central Coast, California (Pinot Noir) Threadcount, California (Red Blend)

LUXURY BEER & WINE BAR

Beer & Seltzers	Bud Light, Bud Light Black Cherry Seltzer, 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 Clicquot Brut, France (Champagne) Matua, New Zealand (Sauvignon Blanc) Daou, Paso Robles, California (Chardonnay) Seaglass, California (Rosé of Pinot Noir) Lyric, Central Coast, California (Pinot Noir) Threadcount, California (Red Blend) Daou, Paso Robles, California (Cabernet Sauvignon)

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



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

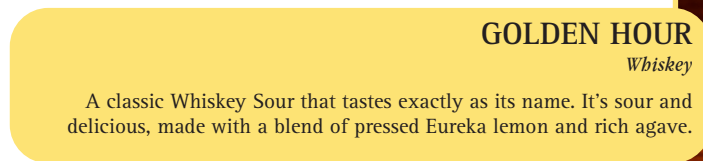
The flavor of bright, sweet melon is balanced with accents of fresh pressed lime juice, agave, and mint essence.



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, Fever-Tree Club Soda

BLACKBERRY BUCK

Blackberry, Lemon, Fever-Tree 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