
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, per hour*

"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 'Impossible' *lettuce, tomato, American cheese, Beauty burger sauce* †
Crispy Shrimp Taco *napa cabbage, scallion, hoisin sauce, chili crisp*
Korean Steak Tacos* *spicy miso marinade, kimchi slaw, gochujang aioli, cilantro*
Steak Tartare Toast* *truffle crema, fried capers, lemon vinaigrette, shoestring potatoes*
Spicy Salmon Tartare* *orange and black tobiko, pickled daikon radish, avocado mousse* ‡

UPGRADE YOUR SELECTION:

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, per hour*

"LES, NYC" Doughnuts *served with dark chocolate fudge, berry, and caramel sauces*
Mini Chocolate Hazelnut Pots de Crème *hazelnut praline, chantilly* ‡
Mini Carrot Cakes *cream cheese, caramelized pecans*
Apple Pie Dumplings *sea salt caramel, vanilla gelato, phyllo* †
Petit Fours *chef's selection from Wonder Wheel*
Strawberry Shortcake Shots *génoise sponge, strawberry compote, vanilla cream* †

† – 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.











Stations

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 ‡
Crab Legs ‡
Lobster Tails ‡

UPGRADE YOUR SELECTION:

Scallop Crudo* *chili rojo, puffed rice, charred scallion oil, avocado* (+$8/pp)
Yellowtail Aguachile* *cucumber, avocado, red onion, guajillo oil* (+$8/pp)
Caviar Service* *egg white, yolk, chives, crème fraiche, 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* †
Fig & Prosciutto *bleu cheese crumble, fig jam, pesto, balsamic reduction*
Spicy Sausage *roasted peppers, caramelized onion, basil, Calabrian oil*
Pepperoni *fresh mozzarella, san marzano tomato sauce, fresno garlic relish*
Margherita *san marzano sauce, basil, mozzarella* †
White *ricotta, mozzarella, grana, honey* †

Taco Station — $25/pp

SELECT THREE - *Additional Selections +$10/pp*

Roasted Cauliflower *apple miso marinade, charred scallion salsa* †
Baja Style Salmon Taco* *cabbage, pico, chipotle aioli*
Tacos de Papa* *poblano potato, crema, tomato consommé* †
Chicken Al Pastor Style *roasted pineapple pico, avocado sauce*
Korean Steak* *spicy miso marinade, kimchi slaw, gochujang aioli, cilantro*

INCLUDES: Salsa, Guacamole & Tortilla Chips †‡

UPGRADE YOUR SELECTION:

Crispy Shrimp Taco *napa cabbage, scallion, hoisin sauce, chili crisp* (+$6/pp)
Tuna Poke Wonton* *cilantro, radish, wasabi kewpie* (+$6/pp)
Wagyu Taco *salsa negra, caramelized onion* (+$10/pp)

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Stations

Slider Station — $25/pp

SELECT THREE - *Additional Selections +$10/pp*

B&E Burger* *cheddar cheese, chipotle aioli, pickles*
Philly Cheesesteak *fondue cheese, guinness onions*
Little French Dips* *roasted sirloin, gruyère, horseradish, garlic aioli, au jus*
California Style "Impossible" *lettuce, tomato, American cheese, Beauty burger sauce*
Pickled Brine Chicken Slider *remoulade, pickle, lettuce*

INCLUDES: BBQ Chips †‡

UPGRADE YOUR SELECTION:

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

Pasta Station — $25/pp

SELECT TWO - *Additional Selections +$10/pp*

Garganelli *spicy veal, lamb & pork bolognese, whipped ricotta*
Lumache Pesto *grilled zucchini, lemon, parsley pesto, grana* ‡
Chicken Meatballs *whipped ricotta, mushroom sauce, truffle*
Mac & Cheese *aged cheddar mornay, parmesan espuma*
Seasonal Ravioli †
Cavatelli Pomodoro †

INCLUDES: Butter Board & Bread

Carving Station — $50/pp

SELECT ONE

Roasted Beef Tenderloin*‡
Gochujang Salmon*‡ *sesame seed, spicy miso glaze*

INCLUDES:

Kale & Apple Salad *apple cider vinaigrette, candied pecans, shaved goat cheese* †‡
Grilled Seasonal Vegetable *chefs choice* †‡
B&E Signature Sauces ‡

UPGRADE YOUR SELECTION:

Prime Ribeye*‡ (+$15/pp)
New York Strip Loin*‡ (+$15/pp)
Rack of Lamb (+$15/pp)‡







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Stations

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 Carrot Cakes *cream cheese, caramelized pecans* †

Chocolate Hazelnut Pots de Crème *hazelnut praline, chantilly* †‡

Apple Pie Dumplings † *sea salt caramel, vanilla gelato, phyllo*

"LES, NYC" Doughnuts *dark chocolate fudge, berry, and 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, Fever-Tree 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: Belvedere
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'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)

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: 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
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)

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









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









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TAO
OMNIA
MARQUEE
LAVO
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 NIGHTCLUB
SILVER LINING LOUNGE
SAKE 酒の花 NO HANA
JEWEL NIGHTCLUB
MAGIC HOUR ROOFTOP BAR & LOUNGE
KOMA
CASADONNA
CARAMELLA ITALIAN RESTAURANT & LOUNGE
LUCHINI ITALIAN
SXVI
405 X 7TH Legasea BAR & GRILL
THE READY CANTINA ROOFTOP
The Rickey COCKTAIL 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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