

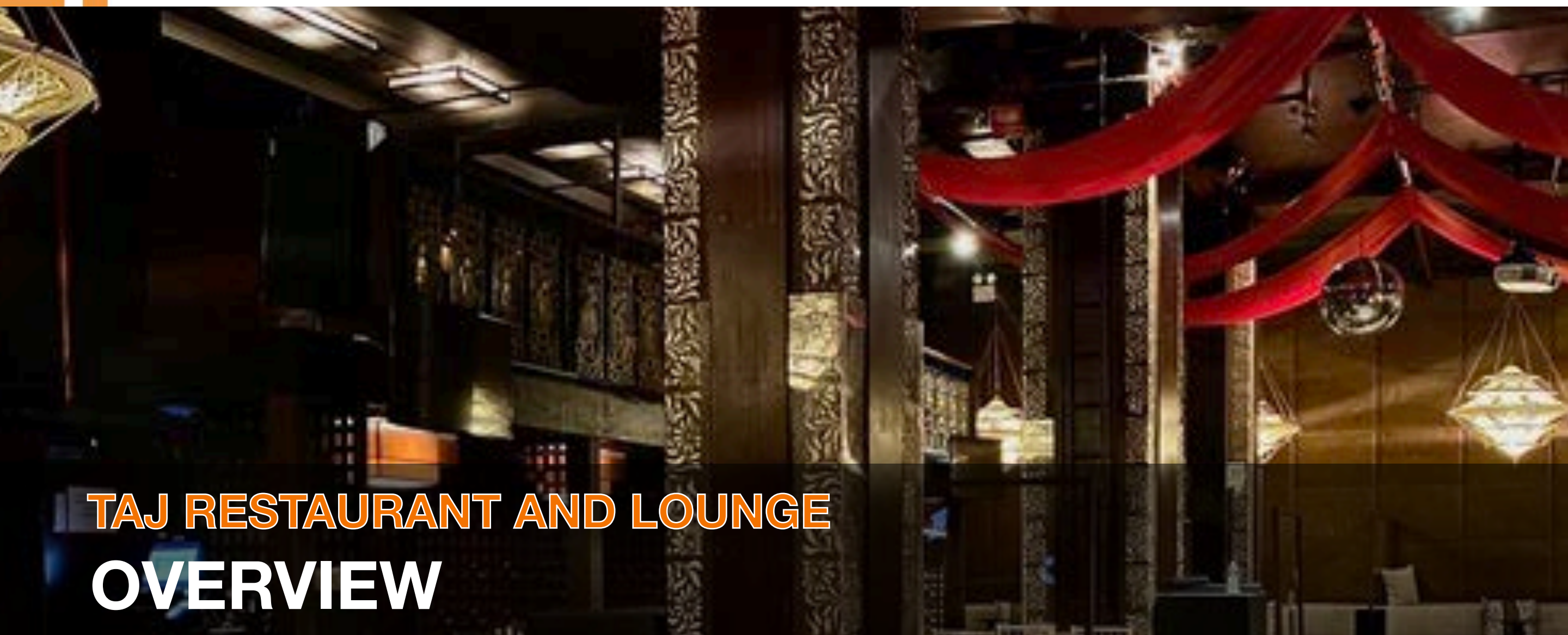


tea

FOOD SPIRITS EVENTS

taj

FOOD SPIRITS EVENTS



TAJ RESTAURANT AND LOUNGE OVERVIEW

Located at 48 West 21st street between Fifth and Sixth Avenues, Taj Restaurant and Lounge presents elegant American Fusion cuisine and sophisticated signature cocktails amidst a dramatic décor.

With accents from India tastefully infused throughout the venue, Taj opulent room is the perfect setting for a casual cocktail or intimate dining. Seating ranges from reclining lounge beds, ottomans and pillows to standard banquet tables and traditional round table settings, while the Private Mezzanine contains its own bar, couches, and ottomans.

Taj proudly introduces its newly created menu that complements the sensual surroundings. Ranging from appetizers such as Jumbo Shrimp Cocktail with spiced tomato and Mango Chutney to entrees such as Tandoori Salmon in Mushroom Ghee, the menu brings the key flavors of our New American cuisine with traditional Indian spices. Our signature cocktails, such as the Island Vibes, are sure to compliment any meal.

Taj provides the complete experience; exceptional service, sophisticated crowd, and excellent cuisine. Relax, unwind, and enjoy the experience that will have you coming back time and again. Whether you are looking to plan an intimate cocktail party, an upcoming birthday, dining for up to 120 people or a private event for 400 people, Taj is the preferred location.

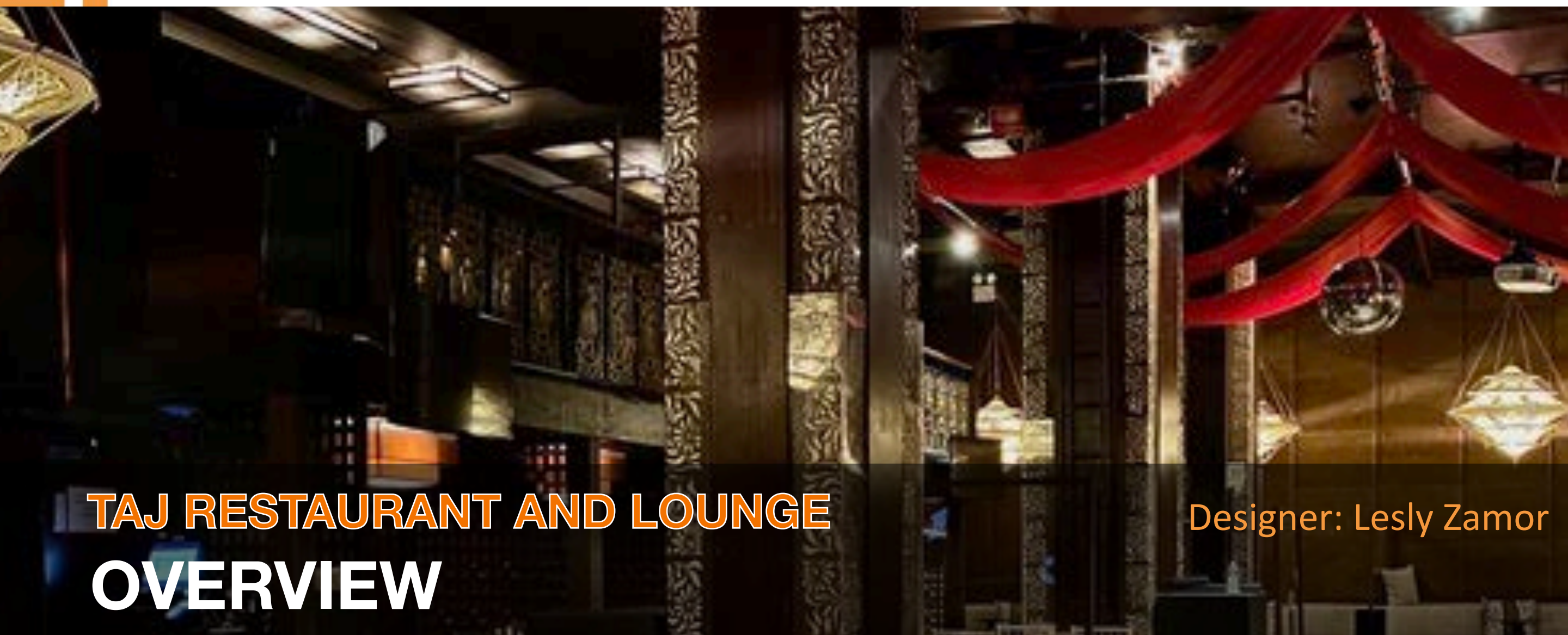
For more information, event inquiries, special packages and bookings, contact us at 212-620-3033 or e-mail us at events@Tajlounge.com

Phone: 212.620.3033
Fax: 212.989.3818
Website: Tajlounge.com

Facebook: [@Taj Restaurant & Lounge](https://www.facebook.com/TajRestaurant&Lounge)
Twitter: [@Tajlounge](https://twitter.com/Tajlounge)
Instagram: [@TajloungeNYC](https://www.instagram.com/TajloungeNYC)

TAJ

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TAJ RESTAURANT AND LOUNGE OVERVIEW

Designer: Lesly Zamor

Price Points:

Appetizers \$12.00- \$16.00

Entrees \$16.00- \$24.00

Please call for special event pricing

Hours:

Monday 5PM- 1AM

Tuesday

Wednesday

Thursday 5PM- 3 AM

Friday 5PM- 4AM

Saturday 2PM- 10:30 PM; 11PM- 4AM

Sunday 1PM-11PM;

On Holidays 1 PM- 4AM

All days available for private events

Press Contact:

events@toptierhospitality.com

Square Footage:

5500 Square Feet

Special Features:

DJ sound system with full audio / visual capabilities, Projection theater screen, Buffet, seated dinner, cocktail receptions available

Capacity:

120 for sit Down Dinner

350 Buffet Dinner

400 for cocktails

Private mezzanine holds up to 40 guests with private bar

Phone: 212.620.3033

Fax: 212.989.3818

Website: Tajlounge.com

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Twitter: [@Tajlounge](https://twitter.com/Tajlounge)

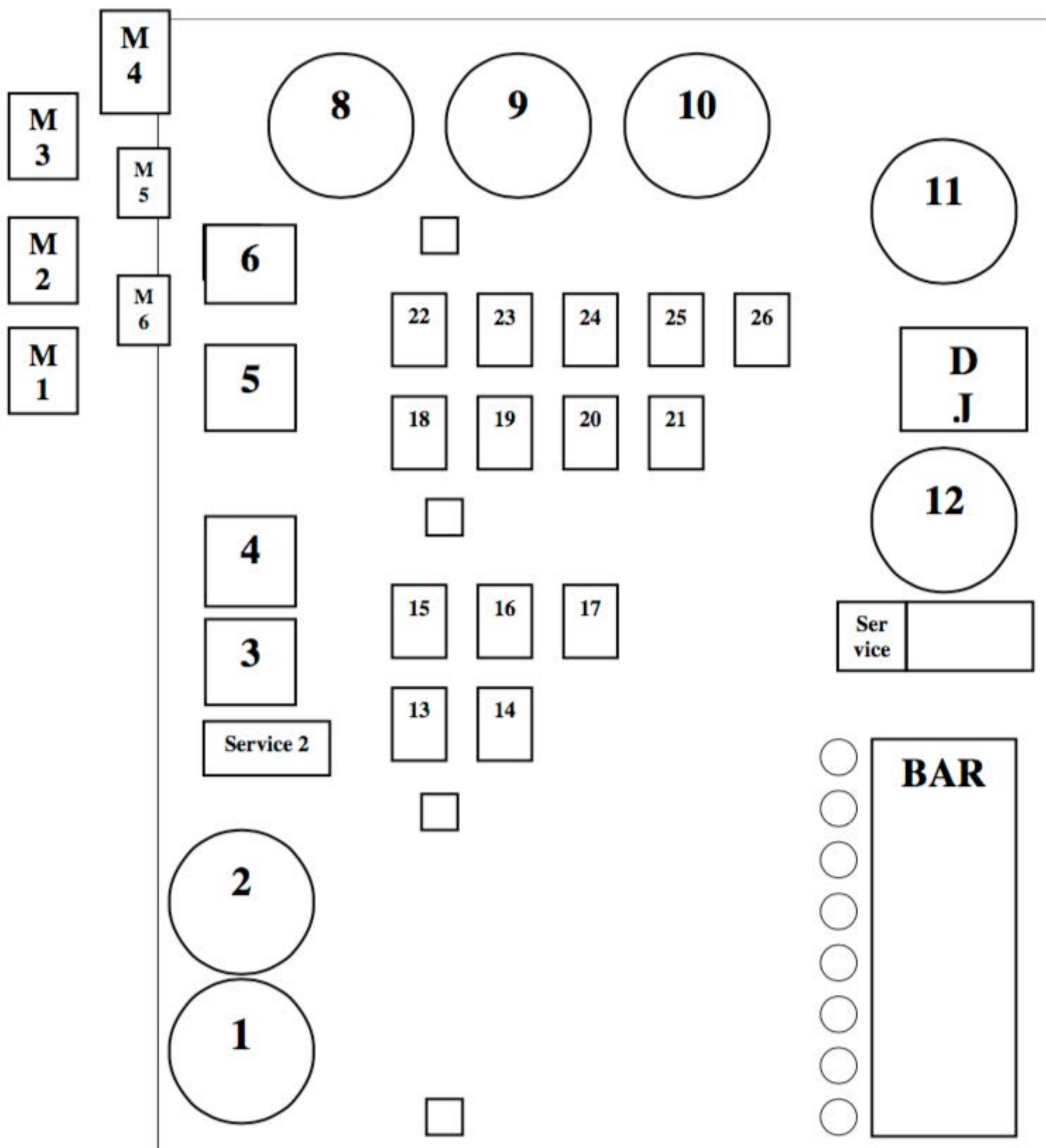
Instagram: [@TajloungeNYC](https://www.instagram.com/TajloungeNYC)

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TAJ RESTAURANT AND LOUNGE DINNER FLOOR PLAN



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TAJ RESTAURANT AND LOUNGE SOUND AND VIDEO SYSTEM CAPABILITIES

DJ Booth

- 2 Pioneer CDJ 2000
- 2 QSC 10" K10 monitors
- 1 DJM-S7 Serrato Performance Mixer
- Sound System:
 - 3 asb6128 dual 18" subs
 - 4 eaw 5394 15" 2-way speakers
 - 2 eaw 2394 12" 2 way speakers
 - 1 eaw sb250z dual 15" sub
 - 1 crest pro 8200 power amplifier
 - 2 qsc plx 3102 power amplifiers
 - 1 qsc rmx 5050 power amplifier
 - 1 dbx drive rack 641 digital processor

Video:

- 5 Samsung 42" LCD TVs
- 1 Panasonic projector
- 1 DVD Player
- 1 DIRECTV box
- Total Sound Output in Watts:
10,000 WATTS

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MENU

Bar Menu

Well Open Bar

\$20.00 Per Person Per Hour

Standard Open Bar

\$25.00 Per Person Per Hour

Premium Open Bar

\$30.00 Per Person Per Hour

Please note that shots are not included in open bar packages

Host may add an additional Specialty Cocktail from Taj's Drink Menu for \$5 per person

Passed Hors d' Oeuvres

(All quoted prices are non-inclusive of tax and gratuity)

\$20.00 per person per hour

Please Select Five Items

- Bag of Bombay Fries with spicy cracked mustard (V & GF)
- Jumbo Shrimp Cocktail with cocktail sauce (GF)
- Black Sesame Crusted Chicken Yakitori Lightly Battered with Sweet & Sour Ponzu Sauce
- Grilled Black Tiger Shrimp Served with a Fresh Asian Marinade (GF)
- Grilled Chicken Satay served with a Coconut Peanut Dipping Sauce
- Thai Vegetable Rice Paper Spring Rolls served with Honey Infused Soy Sauce (V & GF)
- Focaccia with Herbed Montrachet Goat Cheese and Sun dried Tomato (V)
- Philo puffs with Spinach and Goat Cheese (V)
- Pigs in a blanket
- Taj Chicken Wings (Served 3 ways Buffalo, Bourbon Glaze & Taj Spice)
- Seared Hanger Steak with Chimichurri on Potato Crisp (GF)
- Peaky Toe Crab Cakes with chili vinaigrette (GF)
- Tuna Tartar with Crème and Dill
- Risotto Balls (V)
- Mac & Cheese Balls (V)
- Spiced Beef Balls with Indian Mustard Mayo
- Pizza Bites (V)
- Potato and cheese balls with mozzarella cheese and Chipotle pepper mayo sauce (V)
- Bacon wrapped dates
- Beef with Hennessy sauce with a touch of cream (GF - Cream)

MENU CONTINUED

Buffet Selection One

\$50.00 per person

(All quoted prices are non-inclusive of tax and gratuity)

PASTA AND SALADS

Please Select Two

- Caesar Salad with Blended Dressing of Roasted Garlic, Lemon & Parmesan (V & GF)
- Field Green Salad with Shallots & Balsamic Vinaigrette (V & GF)
- Fusilli with Tri Color Peppers & Broccoli Florets with Ginger, Garlic & Soy Sauce (V & GF)
- Farfalle alla Milano with Cremini Mushrooms, Prosciutto, Cream & Fresh Sage (V - meat)
- Caprese Salad with Fresh Mozzarella, Beefsteak Tomatoes & Fresh Basil (V)
- Wild Greens & Cucumber Salad with Fried Chickpea, Dried Dates, Paprika Cumin Dressing (V & GF)
- Penne with Roasted Plum Tomatoes, Pesto, & Cream (V)

MAIN

Please Select Two

- Oven Roasted Norwegian Salmon with Diced Tomatoes & Chive Beurre Blanc (GF)
- Vegetable Curry with Zucchini, Red Cabbage, Yellow Squash, Green Peas, Coconut Milk (V & GF)
- Sautéed Breast of Chicken with Portobello Mushrooms, Roasted Garlic Cream & Thyme
- Pan Roasted Tuna, Lime Ginger Soy Vinaigrette (GF)
- Tandoori Salmon in a Citrus Vinaigrette (GF)
- Asian Stir Fry of Beef, Chicken or Shrimp
- Charred Hanger Steak in a ginger-coriander chimichurri (GF)
- Seared Lamb Chops with Red wine (GF)
- Pan Roasted Snapper with a garlic lemon sauce (GF)
- Baked Ziti with fresh ground sirloin, tomatoes sauce, carrots, celery, onions with a touch of cream (Option for vegetarian)
- Baby back ribs with a smokey barbecue sauce (GF)
- Rasta Pasta with Penne, cream, and tri color peppers with chicken (Mild Spice)

ACCOMPANIMENTS

Please Select Two

- Roasted Garlic Mashed Potatoes (V) and GF without butter)
- Grilled Asparagus (V & GF)
- Mélange of Fresh Seasonal Vegetables (V & GF)
- Shitake-Chick Pea Basmati Rice (V & GF)
- Garlic Zucchini (V & GF)
- Stewed Green Beans (V)
- Basmati Rice (V & GF)
- Sautéed Green Beans (V & GF)

DESSERT

A selection of Petit Fours (V) (Included)

Dessert Table (Extra \$15 per person)

MENU CONTINUED

Station Menu

Min of 100 Guests

Cruidenté of Seasonal Vegetables

\$10.00 per person per hour

Selection of Imported Cheeses and Fresh Fruit

\$10.00 per person per hour

Dips And Bread Station

\$8.00 per person

- Nann
- Poppadumm
- Mango and Pineapple Chutney Raita
- Spicy Tahini Red Hummus

PASTA Station

PLEASE select two \$15.00 per person per hour

- Fusilli with Tri Color Peppers and Broccoli Florets with Ginger, Garlic & Soy Sauce
- Farfalle alla Milano with Crimini Mushrooms, Prosciutto, Cream and Fresh Sage Fresh
- Mozzarella, Beefsteak Tomatoes and Fresh Basil
- Penne with Roasted Plum Tomatoes, Pesto, and Cream

Finger Foods

PLEASE SELECT THREE

\$20.00 per person per hour

- Bag of Bombay Fries with spicy cracked mustard (V & GF)
- Jumbo Shrimp Cocktail with cocktail sauce (GF)
- Black Sesame Crusted Chicken Yakitori Lightly Battered with Sweet & Sour Ponzu Sauce
- Grilled Black Tiger Shrimp Served with a Fresh Asian Marinade (GF)
- Grilled Chicken Satay served with a Coconut Peanut Dipping Sauce
- Thai Vegetable Rice Paper Spring Rolls served with Honey Infused Soy Sauce (V & GF)
- Focaccia with Herbed Montrachet Goat Cheese and Sun-dried Tomato (V)
- Philo puffs with Spinach and Goat Cheese (V)
- Pigs in a blanket
- Taj Chicken Wings (Served 3 ways Buffalo, Bourbon Glaze & Taj Spice)
- Seared Hanger Steak with Chimichurri on Potato Crisp (GF)
- Peaky Toe Crab Cakes with chili vinaigrette (GF)
- Tuna Tartar with Crème and Dill
- Risotto Balls (V)
- Mac & Cheese Balls (V)
- Spiced Beef Balls with Indian Mustard Mayo
- Pizza Bites (V)
- Potato and cheese balls with mozzarella cheese and Chipotle pepper mayo sauce (V)
- Bacon wrapped dates

DESSERT Station

\$15.00 per person per hour

Selection of Petit Fours

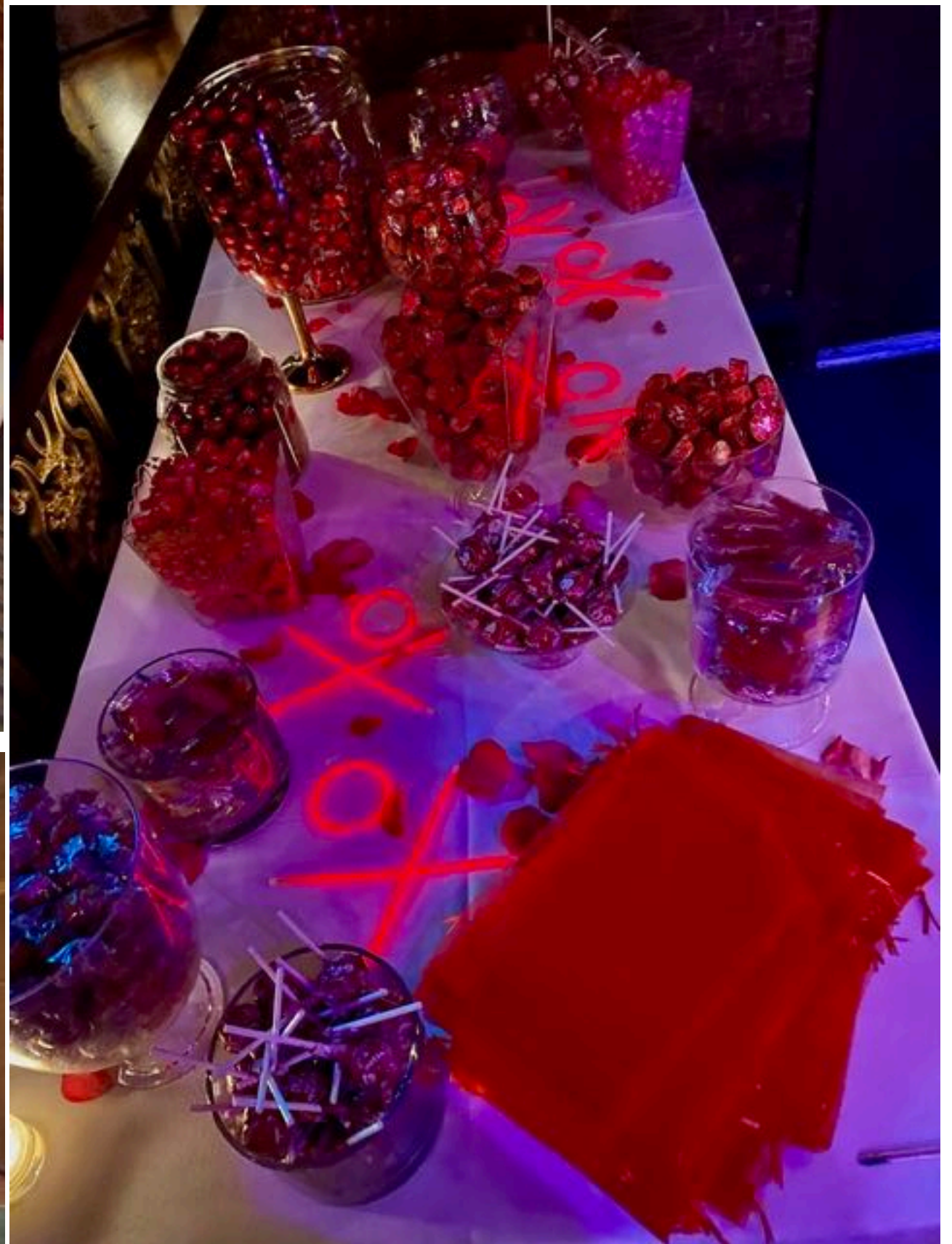
Chocolate Brownies

ADDITIONAL ADD ONS

Belly Dancer	\$700.00
Burlesque	\$700.00
Carnival Performer	\$550.00
Casino Theme	\$3,500.00
CO2 Cannons	\$200.00
Disoc Ball Head	\$600.00
Drum Line	\$800.00
Drummer	\$700.00
DJ	\$700.00
Fire Performance	\$1,500.00
Gogo Dancer	\$400.00
LED Robot	\$800.00
LED Stage	\$700.00
Mascot	\$400.00
Mirrior Devil	\$400.00
Panda Heads	\$400.00
Photobooth	\$1,700.00
Sax Player	\$700.00



PHOTOS



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