Overview

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

With accents from India tastefully infused throughout the venue, Taj II's 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 II 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 Budina, 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 info@ Tailounge.com.







Fact Sheet

Location: 48 West 21st Street

New York, NY 10010

P: 212-62<mark>0-</mark>3033 F: 212-989-3818

www.tajlounge.com

Designer: Lesly Zamor

Hours: Monday's and Sunday's available for private events

Dinner-Tuesday-Saturday 5:30 p.m. to 10:00 p.m.

Price Points: Appetizers \$10.00 - \$14.00

Entrees \$ 19.00 - \$28.00

Please Call for Special Event Pricing

Press Contact: Taj //

48 West 21st Street

New York, NY 10010

(212) 620-3033

events@tajlounge.com

Capacity: 120 for dinner

400 for cocktails

Private mezzanine holds up to 40 guests for dinner- 80

for cocktails

Square Footage& 4000 square feet

Special Features: DJ sound system with full audio/visual capabilities

Pr<mark>ojection t</mark>heater s<mark>cre</mark>en

Buffet, Seated Dinner, Cocktail Receptions available

Please Visit Our Affiliates: www.katranyc.com

www.highlandparknyc.com

www.toptierhospitality.com

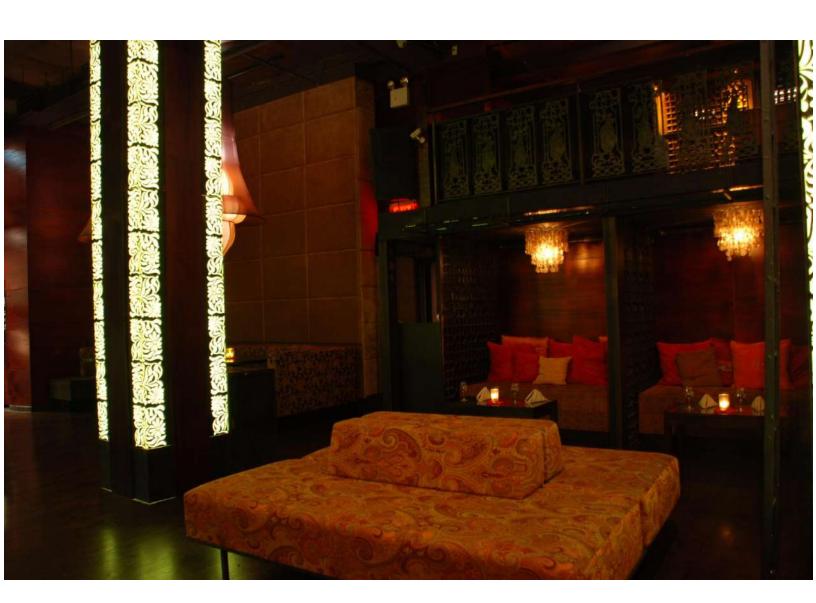
View A Taj || Entrance



View B Taj | Main Floor



View C Taj II main Floor



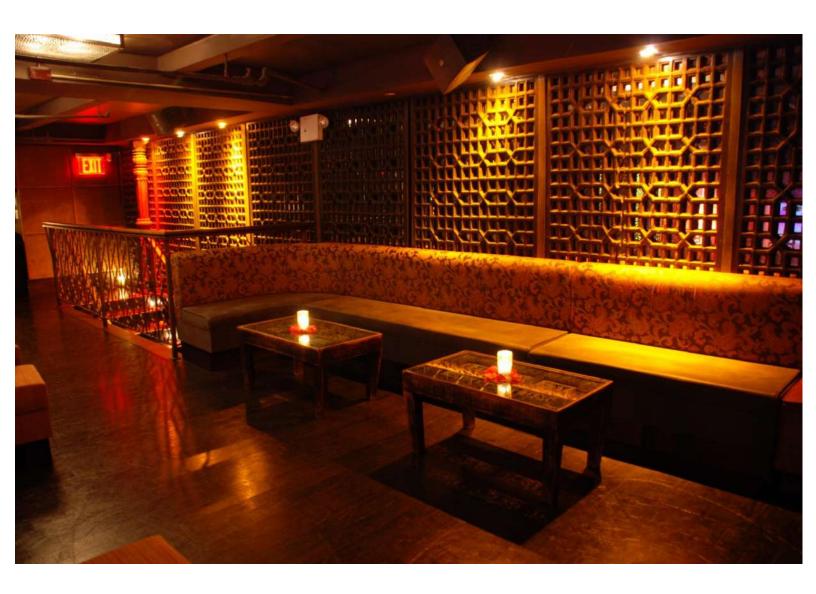
View D Taj II Main Floor



View E Taj II Main Floor



View A Taj || Mezzanine

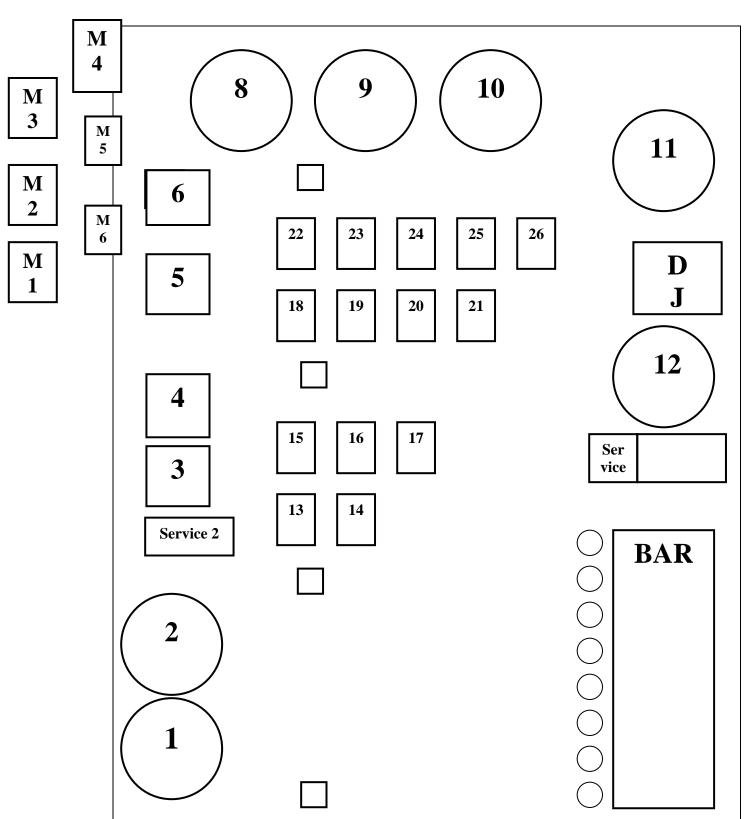


View B

Taj || Mezzanine



Dinner Floor Plan



Sound and Video System Capabilities

DJ Booth

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2 pioneer cdj 900
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2 technical 1210 mkll

2 jbl 10" eon powered monitors

1 rane gym57sl serato Dj 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 9200 power amplifier

1 crest pro 8200 power amplifier

2 qsc plx 3602 power amplifiers

1 qsc rmx 5050 power amplifier

1 dbx driverack 260 digital processor

Vídeo:

2 Toshiba 32" lcd tvs

1 Sharp projector

1 dbx player

1 directy box

Total Sound Output in Watts:

10,000 WATTS

Bottle Service Menu

Champagne		Herradura
Veuve Cliquot	<mark>Vo</mark> dka	325
175	Absolut	Taguila
Veuve Cliquot Magnum	275	<u>Tequila</u>
325	Stolichnaya	Patron Silver
Veuve Le Grand Dame	275	350
350	Ketel One	Whiskey
Dom Perignon	300	Johnnie Walker Black
350	Belvedere	350
Moet White Star	325	Jameson
150	Grey Goose	275
		1 1 5 1
Moet Nectar	350	Jack Daniels
Moet Nectar	350 Gin	Jack Daniels 275
	<u>Gin</u>	
175		275
175 Perrier Jouet Rose	Gin Tanqueray Ten 325	Cognac
175 Perrier Jouet Rose 700	Gín Tanqueray Ten	Cognac Hennessey VS
Perrier Jouet Rose 700 Crystal	Gin Tanqueray Ten 325 Bombay Sapphire 300	Cognac Hennessey VS 350
Perrier Jouet Rose 700 Crystal 600	Gin Tanqueray Ten 325 Bombay Sapphire 300 Rum	Cognac Hennessey VS 350 Hennessey XO
Perrier Jouet Rose 700 Crystal 600 Crystal Magnum	Gin Tanqueray Ten 325 Bombay Sapphire 300 Rum Bacardi	Cognac Hennessey VS 350 Hennessey XO 450
Perrier Jouet Rose 700 Crystal 600 Crystal Magnum	Gin Tanqueray Ten 325 Bombay Sapphire 300 Rum Bacardi 275	Cognac Hennessey VS 350 Hennessey XO 450 Remy Martin VSOP 350 Remy Martin XO
Perrier Jouet Rose 700 Crystal 600 Crystal Magnum	Gin Tanqueray Ten 325 Bombay Sapphire 300 Rum Bacardi	Cognac Hennessey VS 350 Hennessey XO 450 Remy Martín VSOP 350

Bar Menu

Well Open Bar

\$15.00 Per Person Per Hour

Standard Open Bar

\$20.00 Per Person Per Hour

Premium Open Bar

\$25.00 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 Hours d' Oeuvres

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

\$15.00 per person per hour

Please Select Five Items

Bag of Bombay Fries with spicy cracked mustard

Jumbo Shrimp Cocktail with spiced tomato and mango chutney

Naan served with raita and mango chutney

Chickpea fries with mint sauce

Taj Pop Burgers

Black Sesame Crusted Chicken Yakitori Lightly Battered with Sweet & Sour Ponzu Sauce

Grilled Black Tiger Shrimp Served with a Fresh Ginger, Scallion, and Plum Marinade

Grilled Chicken Satay served with a Coconut Peanut Dipping Sauce

Thai Vegetable Rice Paper Spring Rolls served with Honey Infused Soy Sauce

Mini Pander Caramelized Mushroom Tarts

Focaccia with Herbed Montrachet Goat Cheese and Sun dried Tomato

Philo puffs with Spinach and Goat Cheese

Vegetable Samosas

Additional \$2 per person each

Seared Hanger Steak with Chi<mark>m</mark>mich<mark>urri on Pota</mark>to Cris<mark>p</mark>

Peaky Toe Crab Cakes with chili vinaigrette

Calamari with moonshine cocktail sauce

Tuna Tartar with Crème and Dill

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

Field Green Salad with Shallots & Balsamic Vinaigrette

Fusilli with Tri Color Peppers & Broccoli Florets with Ginger, Garlic & Soy Sauce

Farfalle alla Milano with Crimini Mushrooms, Prosciutto, Cream & Fresh Sage

Fresh Mozzarella, Beefsteak Tomatoes & Fresh Basil

Wild Greens & Cucumber Salad with Fried Chick Pea, Dried Dates, Paprika Cumin Dressing

Penne with Roasted Plum Tomatoes, Pesto, & Cream

MAIN

please Select Two

Crispy Skin Pomegranate Chicken

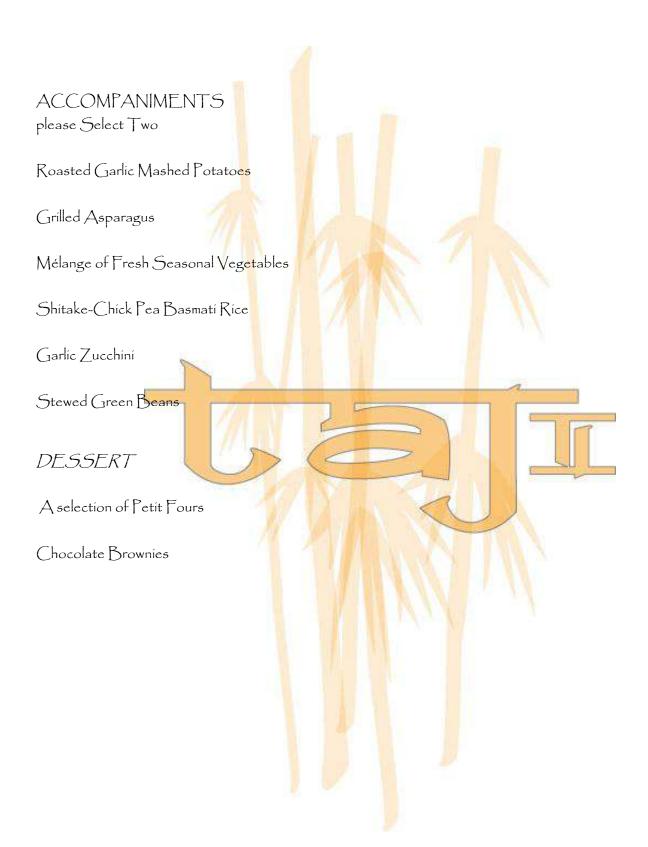
Oven Roasted Norwegian Salmon with Diced Tomatoes & Chive Beurre Blanc

Vegetable Curry with Zucchini, Red Cabb<mark>age, Yellow Squash, Green Peas, Coconut Milk</mark>

Sautéed Breast of Chicken with Portobello Mushrooms, Roasted Garlic Cream & Thyme

Pan Roasted Tuna, Lime Ginger Soy Vinaigrette

Tandoori Salmon in a Citrus Vinagrette



Buffet Selection Two
\$60.00 per person
(All quoted prices are non-inclusive of tax and gratuity)

PASTA AND SALADS

please select three

Caesar Salad with Blended Dressing of Roasted Garlic, Lemon and Parmesan

Field Green Salad with Shallots & Balsamic Vinaigrette

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

Wild Greens & Cucumber Salad with Fried Chick Pea, Dried Dates, Paprika Cumin Dressing

Penne with Roasted Plum Tomatoes, Pesto, and Cream

MAIN

please select three

Crispy Skin Pomegranate Chicken

Oven Roasted Norwegian Salmon with Diced Tomatoes and Chive Beurre Blanc

Vegetable Curry with Zucchini, Red Cabbage, Yellow Squash, Green Peas, Coconut Milk

Sautéed Breast of Chicken with Portobello Mushrooms, Roasted Garlic Cream & Thyme

Pan Roasted Tuna, Lime Ginger Soy Vinaigrette

Tandoori Salmon in a Citrus Vinagrette

Asian Stir Fry of Beef or Shrimp

Charred Hanger Steak in a ginger-corrianger chimi churri

Portobello Mushroom Risotto

ACCOMPANIMENTS please select two Roasted Garlic Mashed Potatoes Apricot Raisin Cous Cous Mélange of Fresh Seasonal Vegetables Basmati Rice Garlic Zucchini Stewed Green Beans Dessert A selection of Petit Fours Chocolate Brownies

Sit Down Dinner \$75.00 per person

First course

Jumbo Shrimp Cocktail with spiced tomato & mango chutney

Salad course

Please select one

Caesar Salad with Blended Dressing of Roasted Garlic, Lemon & Parmesan

Wild Greens & Cucumber Salad Fried Chick Pea, Dried Dates, Paprika Cumin Dressing

Roasted Cauliflower & Chickpea Salad

Entrees

Please select two

Crispy Skin Pomegranate Chicken

Oven Roasted Norwegian Salmon with Diced Tomatoes & Chive Beurre Blanc

Vegetable Curry, Zucchini, Red Cabbage, Yellow Squash, Green Peas, Coconut Milk

Pan Roasted Tuna, Lime Ginger Soy Vinaigrette

Tandoori Salmon in a Citrus Vinagrette

Charred Hanger Steak in a ginger-corrianger chimi churri

Accompaniments Please select two Roasted Garlic Mashed Potatoes Apricot Raisin Cous Cous Mélange of Fresh Seasonal Vegetables Basmati Rice Garlic Zucchini Stewed Green Beans Desserts A Selection of Petit Fours Chocolate Brownies

Station Menu

Min of 100 Guests

Cruideté of Seasonal Vegetables \$6.00 per person per hour

Selection of Imported Cheeses and Fresh Fruit \$8.00 per person per hour

Dips And Bread Station \$7.00 per person

Nann

Poppadumm

Mango and Pineapple Chutney

Raita

Spicy Tahini Red Hummus

PASTA Station
PLEASE select two
\$10.00 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

