



BEAUTY & ESSEX

L A S V E G A S

Event Kit



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Chef Chris Santos has over twenty years of experience honing his culinary craft as an executive chef in New York City's hottest restaurants.

In 2005, Chef Santos introduced the world to his unique brand of communal dining with his debut restaurant, The Stanton Social. Inspired by Santos's own world travels, The Stanton Social's multi-cultural menu, designed for sharing, made for experiential dining as entertaining as it was delicious. The New York Times praised Santos's innovative talent for tweaking traditional classics with an "infectious playfulness."

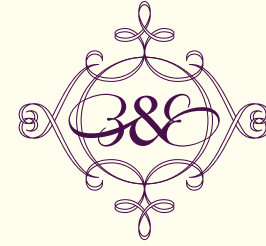
In December 2010, Chef Santos welcomed Beauty & Essex to the Lower East Side. With an actual pawnshop entrance, the design transformed a turn-of-the-century townhouse into a seductive, bi-level restaurant and lounge. Beauty & Essex was named OpenTable's Hottest Restaurant in America in both 2012 and 2013.

Throughout his career, Santos has appeared as a guest chef on NBC's Today Show, CBS's Early Show, The Martha Stewart Show, and The Rachael Ray Show. Most famously, he is a resident judge on the Food Network's most popular hit series, "Chopped," and he has recently become a City Harvest board member. Santos has served as a repeat guest chef at The White House and Camp David, and has been a brand ambassador for Jägermeister and Morningstar Farms.



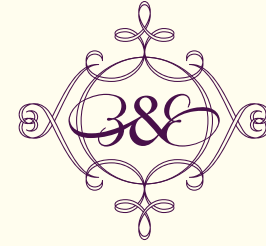
FACT SHEET

- **THE JEWELRY BOX**
CAPACITY: 26 family-style seated dinner
- **THE PAWN LOUNGE**
CAPACITY: 40 for a standing reception
SERVICE: Passed Appetizers / Cocktail Reception
- **THE PEARL LOUNGE**
CAPACITY: 52 family-style seated dinner;
40 for a standing reception (casual seating)
SERVICE: Passed Appetizers / Cocktail Reception
- **THE VAULT DINING ROOM**
CAPACITY: 100 family-style seated dinner;
130 for a standing reception
SERVICE: Passed Appetizers / Cocktail Reception
- **THE PEACOCK DINING ROOM**
CAPACITY: 150 family-style seated dinner;
180 for a standing reception
SERVICE: Passed Appetizers / Cocktail Reception
- **FULL VENUE BUYOUT:** 290 guests for a seated dinner or
400 guests for a reception
- **Chef | Owner:** Chris Santos
Corporate Executive Chef: Marc Marrone
Chef de Cuisine: Patrick Ramsey
- **Sales Inquiries:** 702-333-9009
or email Sales@beautyandessexlv.com
- Learn more at www.beautyandessex.com.



THE JEWELRY BOX

- Our most intimate dining area is situated between our two main dining rooms. This room has an open viewing window on both sides giving your group an exclusive area while still enjoying the vibe of our main dining rooms.
- Perfect for any special occasion or an intimate and very unique dining experience
- CAPACITY : 26 seated
- SERVICE: Family-Style Seating



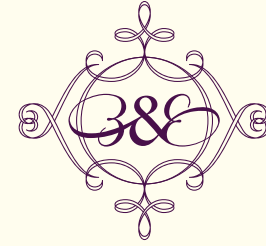
THE PAWN LOUNGE

- See and be seen! The Pawn Lounge is considered the premier spot for hosting intimate cocktail receptions with a view of our signature Pawn Shop.
- **CAPACITY:** 40 for a standing reception
- **SERVICE:** Passed Appetizers / Cocktail Reception



THE PEARL LOUNGE

- The Pearl Lounge is an intimate area that sits next to our DJ booth.
- **CAPACITY:**
40 standing with casual seating
52 family-style seated dinner
- **SERVICE:**
Passed Appetizers / Cocktail Reception
Seated Dinner



VAULT DINING ROOM

- The Vault Dining Room is our second dining room
- **CAPACITY:**
100 family-style seated dinner
130 for a standing reception
- **SERVICE:**
Passed Appetizers / Cocktail Reception
Seated Dinner



PEACOCK DINING ROOM

- The Peacock Dining Room is our main dining room.
- **CAPACITY:**
150 family-style seated dinner
180 for a standing reception
- **SERVICE:**
Passed Appetizers / Cocktail Reception
Seated Dinner



Passed Appetizers · Cocktail Reception

(Select Seven)

(Additional Selections \$7 per person supplement)

Tomato Tartare — *sunny-side up quail egg, parmesan crostini*

Shrimp Cocktail — *pickled peppers, shallots, citrus aioli*

Korean Fried Chicken

cucumber kimchi, pickled shiitake mushrooms, gochujang glaze, sesame seeds

Avocado, Lemon & Espelette Toast

Caesar Toast — *creamy garlic, crispy chicken skin*

Beets & Creamy Burrata — *pickled beets, balsamic glaze*

“Chile Relleno” Empanadas — *poblano, manchego, jalapeño-lime crema*

Tuna Poke Wonton Tacos — *chiffonade cilantro, radish, wasabi keupie*

Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings

Spanish Braised Octopus Tacos — *white bean salsa verde, chorizo infused saffron aioli*

Oven Braised Chicken Meatballs — *sheep's milk ricotta, wild mushroom, truffle*

Asian Chicken & Dumplings — *pork broth, furikake, cilantro, pickled mushrooms, chili oil*

K-town Bao Burgers

31 day dry aged chuck, gochujang aioli, shishito-daikon slaw, bao bun

Tray Passed Sweets

(Select Two)

Carrot Cake Cream Cheese Pops

Cinnamon-Caramel Mascarpone Cake

warm apple compote, cranberry glacé

“les,nyc” Doughnuts

dark chocolate fudge, berry & caramel sauces

Soft Chocolate Chip Cookies

Black Bottomed Butterscotch Pot de Crème

coconut chantilly

(² per person supplement)

**All menus subject to change and availability*



Seated Family Style Dinner

Select Three

(Additional Selections \$8 per person supplement)

- Tuna Poke Wonton Tacos — *chiffonade cilantro, radish, wasabi kewpie*
Orange Kissed Salmon Ceviche — *jalapeño, mango, crispy corn tortilla*
“Chile Relleno” Empanadas — *poblano, manchengo, jalapeño-lime crema*
Kale & Apple Salad — *apple cider vinaigrette, pancetta, candied pecans, shaved goat cheese*
The House Salad — *leafy greens, hand torn herbs, crunchy seeds, lemon toasted cumin vinaigrette, tofu tzatziki*
Thai Style Deep-Fried Shrimp — *green papaya slaw*
Grilled Cheese, Smoked Bacon & Tomato Soup Dumplings
Asian Chicken & Dumplings — *pork broth, furikake, cilantro, pickled mushrooms, chili oil*

Upgrade Your Selections:

- Shrimp Cocktail — *pickled peppers, shallots, citrus aioli*
(¹\$10 per person supplement)
Spanish Braised Octopus Tacos — *white bean salsa verde, chorizo infused saffron aioli*
(¹\$10 per person supplement)
Pearls of The Sea — *oysters, littlenecks, shrimp cocktail, chilled lobster*
(²\$20 per person supplement)

Select One

(Additional Selections \$5 per person supplement)

Select Two

(Additional Selections \$8 per person supplement)

- Oven Braised Chicken Meatballs — *sheep's milk ricotta, wild mushroom, truffle*
Mexican Street Corn Ravioli — *roasted poblano creme, jalapeño, cotija, cilantro*
Spaghettini — *zucchini, lemon, parsley pesto, parmigiano, sunny-side up egg*
House-Made Cavatelli — *spicy Italian sausage, broccolini, cherry tomato*
Roasted Chicken “Pozole” — *white hominy, avocado, heirloom tomato, jalapeño crema*
Grilled Atlantic Salmon — *sherry vinegar, pearl couscous, red chard, celery root purée*
Chili Dusted Scallops — *white bean purée, tomatillo pico de gallo, charred jalapeño butter*

Upgrade your Selections:

- Pork Chop 'Al Pastor' — *grilled pineapple salsa, sweet chili glaze, charred lime*
(²\$5 per person supplement)
10 oz Classic Thick Cut Filet (¹\$8 per person supplement) *
Grilled Double Cut Lamb Chops — *port wine glaze, polenta*
(¹\$16 per person supplement)
14 oz Prime Dry Aged Sirloin (¹\$16 per person supplement) *

* steaks served with Beauty & Essex signature steak sauces:
black truffle hollandaise | roasted garlic & bacon

- Avocado, Lemon & Espelette Toast
Caesar Toast — *creamy garlic, crispy chicken skin*
Beets & Creamy Burrata — *pickled beets, balsamic glaze*



Seated Family Style Dinner

Accessories - Select Two

(Additional Selections \$5 per person supplement)

- Mediterranean Cauliflower — *pickled shallots, mint, yogurt*
- Blistered Shishito Peppers — *Asian mushrooms, ponzu, radish, furikake*
- Seasonal Vegetable
- Broccoli — *garlic, soy, chile*
- BBQ Fries
- Crispy Vidalia Onion Rings — *miso honey mustard and sambal ketchup*

Upgrade Your Selections:

- Croque Monsieur Mac & Cheese — *dijon béchamel, Black Forest ham, brioche crumble*
(^{\$}8 per person supplement)
- Croque Madame Mac & Cheese — *dijon béchamel, Black Forest ham, brioche crumble, sunny-side up egg*
(^{\$}10 per person supplement)

All Beverages will be charged based upon consumption

Sweets - Select Two

(Additional Selections \$8 per person supplement)

- Carrot Layer Cake
cream cheese filling, milk ice cream
- Cinnamon-Caramel Mascarpone Cake
warm apple compote, cranberry glacé
- “les,nyc” Doughnuts
dark chocolate fudge, berry & caramel sauces
- Soft Chocolate Chip Cookies
- Black Bottomed Butterscotch Pot de Crème
coconut chantilly
(^{\$}2 per person supplement)



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Sales Inquiries:

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www.BeautyAndEssex.com