

## Overview

Located at 48 West 21<sup>st</sup> street between Fifth and Sixth Avenues, Taj II 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 II 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 II 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@Tajlounge.com](mailto:info@Tajlounge.com).



## Fact Sheet

Location:	<i>48 West 21<sup>st</sup> Street New York, NY 10010 P: 212-620-3033 F: 212-989-3818 www.tajlounge.com</i>
Designer:	<i>Lesly Zamor</i>
Hours:	<i>Monday's and Sunday's available for private events Dinner- Tuesday- Saturday 5:30 p.m. to 10:00 p.m.</i>
Price Points:	<i>Appetizers \$10.00 - \$14.00 Entrees \$19.00 - \$28.00 Please Call for Special Event Pricing</i>
Press Contact:	<i>Taj II 48 West 21<sup>st</sup> Street New York, NY 10010 (212) 620-3033 events@tajlounge.com</i>
Capacity:	<i>120 for dinner 400 for cocktails Private mezzanine holds up to 40 guests for dinner- 80 for cocktails</i>
Square Footage & Special Features:	<i>4000 square feet DJ sound system with full audio/visual capabilities Projection theater screen Buffet, Seated Dinner, Cocktail Receptions available</i>
Please Visit Our Affiliates:	<i>www.katranyc.com www.highlandparknyc.com www.toptierhospitality.com</i>

View A  
Taj II Entrance



View B  
Taj II Main Floor



View C  
Taj II main Floor



View D  
Taj II Main Floor



View E  
Taj II Main Floor



View A  
Taj II Mezzanine

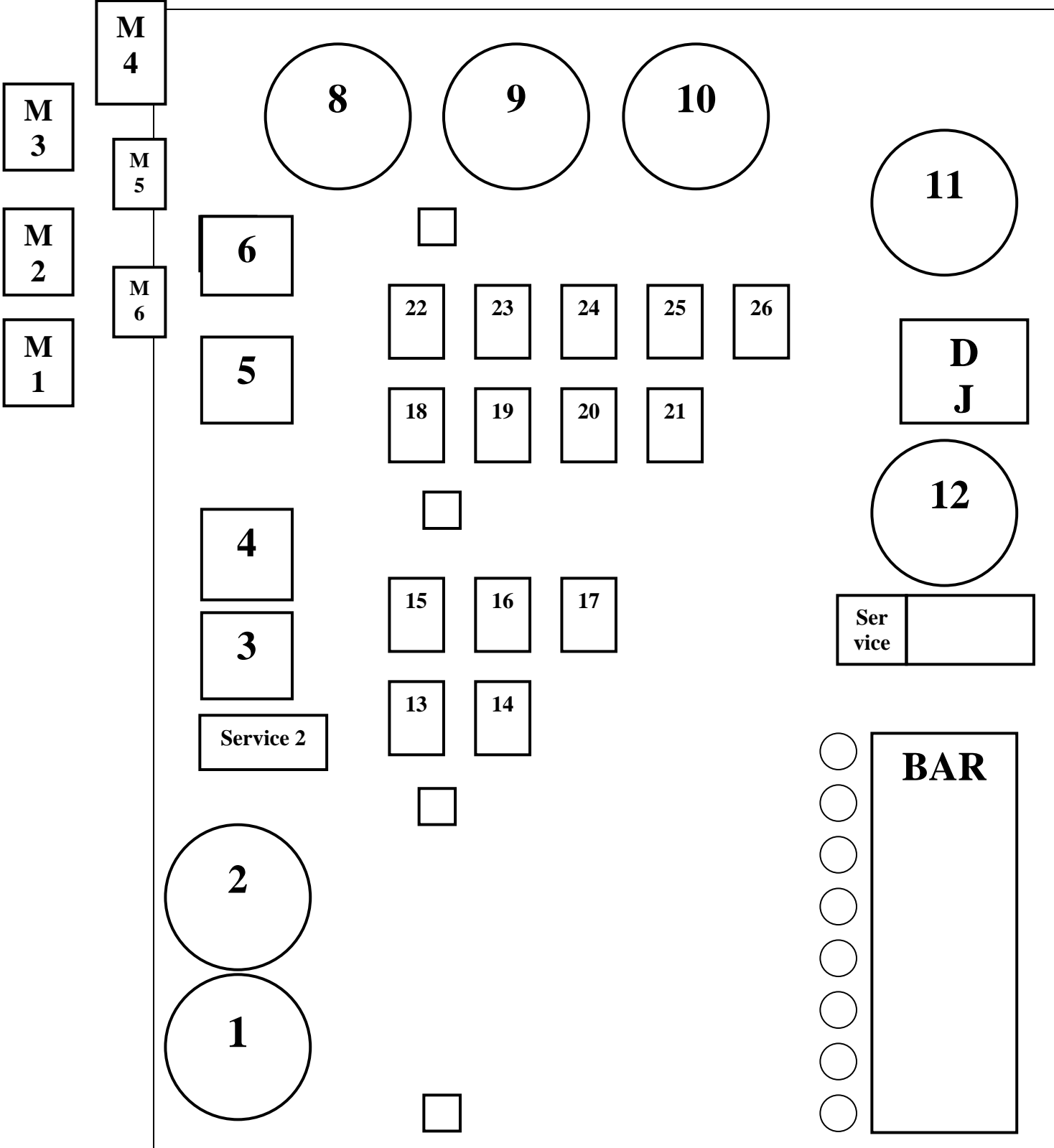


View B

Taj II Mezzanine



# Dinner Floor Plan



# Sound and Video System Capabilities

## DJ Booth

- 2 pioneer cdj 900
- 2 technical 1210 mkII
- 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

## Video:

- 2 Toshiba 32" lcd tvs
- 1 Sharp projector
- 1 dbx player
- 1 directv box

## Total Sound Output in Watts:

10,000 WATTS

## Bottle Service Menu

### Champagne

Veuve Cliquot

175

Veuve Cliquot Magnum

325

Veuve Le Grand Dame

350

Dom Perignon

350

Moet White Star

150

Moet Nectar

175

Perrier Jouet Rose

700

Crystal

600

Crystal Magnum

1050

### Vodka

Absolut

275

Stolichnaya

275

Ketel One

300

Belvedere

325

Grey Goose

350

### Gin

Tanqueray Ten

325

Bombay Sapphire

300

### Rum

Bacardi

275

Captain Morgan

275

Herradura

325

### Tequila

Patron Silver

350

### Whiskey

Johnnie Walker Black

350

Jameson

275

Jack Daniels

275

### Cognac

Hennessey VS

350

Hennessey XO

450

Remy Martin VSOP

350

Remy Martin XO

450

## 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 Chimmichurri on Potato Crisp

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 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 Vinaigrette

## ACCOMPANIMENTS

please Select Two

Roasted Garlic Mashed Potatoes

Grilled Asparagus

Mélange of Fresh Seasonal Vegetables

Shitake-Chick Pea Basmati Rice

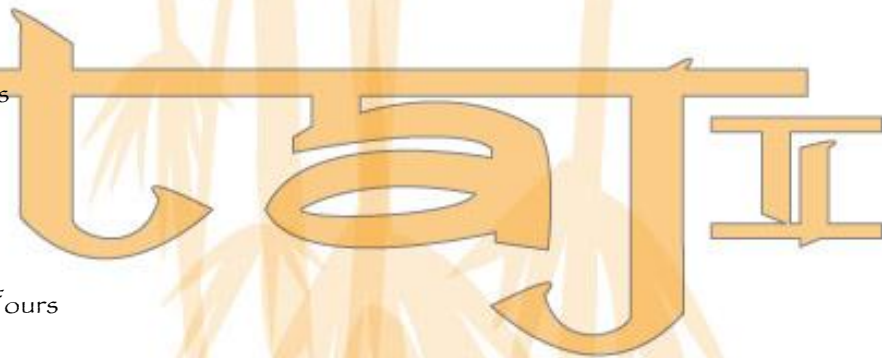
Garlic Zucchini

Stewed Green Beans

## DESSERT

A selection of Petit Fours

Chocolate Brownies



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 Vinaigrette

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 Vinaigrette

Charred Hanger Steak in a ginger-coriander 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

Crudité 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

Finger Foods

PLEASE SELECT THREE

\$12.00 per person per hour

Vegetable Skewers

Lamb Skewers

Taj French Fries

*Buffalo Wings*

Taj Sliders

Vegetable Samosas

DESSERT

\$8.00 per person per hour

Selection of Petit Fours

Chocolate Brownies

