

tán

BY CHEF RICHARD SANDOVAL

**PARTIES & EVENTS**  
—



# CONCEPT

Imbued by the vibrant energies of Tulum and the Yucatán peninsula, tán's hyper modernist, seafood-focused menu by Chef Richard Sandoval and Chef Jonatán Gómez Luna Torres features coastal Mexican fare with rebellious and bold flavors that were inspired by their travels and heritage.





# CHEFS

## RICHARD SANDOVAL

Chef Richard Sandoval is a global pioneer in contemporary Latin cuisine. His career as a chef, restaurateur and entrepreneur also includes serving as a television personality, cookbook author, brand ambassador and philanthropist. He is internationally acclaimed for his innovative approach in combining Latin ingredients with modern culinary techniques to create award-winning flavors that span 60 locations and 4 continents.

A graduate of the Culinary Institute of America, Sandoval has earned many accolades over the course of his career including Mexico's "National Toque d'Oro," Bon Appétit's "Restaurateur of the Year," Cordon d'Or's "Restaurateur of the Year" and was a James Beard Semi-Finalist for "Outstanding Restaurateur." Chef Sandoval is commended for elevating Latin American dining in each market he has a presence, and nine of his restaurants have been voted best in their category with regular features in publications like The New York Times and People. Sandoval is also credited for introducing Latin cuisine to the UAE, Qatar and Serbia.





# CHEFS

## JONATÁN GÓMEZ LUNA TORRES

Jonatan Gómez Luna Torres is one of the talented representatives of the new Mexican Chefs generation, and one of the chefs who stand out for their seasoning and creativity. Jonatan studied at the Centro Culinario Ambrosía and did his practices and collaborations in the most famous restaurants with 2 and 3 Michelin stars.

In 2008, after an intriguing journey, Le Chique came into existence – a restaurant where Jonatan held the position of Executive Chef. This culinary endeavor is backed by Karisma Hotels & Resorts, a chain he has been associated with for the past seven years, as chef of culinary development.

With this project, Jonatan has opted for a kind of avant-garde cuisine, daring and fun without forgetting the traditions of Mexican cuisine.

Le Chique has been listed as one of the best restaurants in the Riviera Maya and as one of the best Restaurants in Mexico. Thanks to his hard work and to the achievements obtained through his vision of gastronomy, the magazine Bleu & Blanc cataloged Jonathan as one of the best 5 emerging chefs in Mexico.





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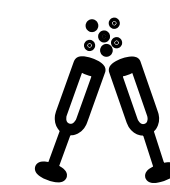




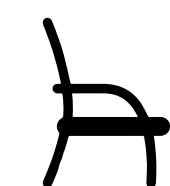
# TÁN

We set out to create a gently raw, yet elevated NYC version of a lush Tulum beach dining/lounge experience focused on organically layered materials and textures of rough, natural surfaces and tactile fabrics. We based the aesthetic on a simple, muted earthy material palette commonly found in the Yucatán region dressed with elaborate hennequin fiber wall hangings and woven sisal sun-screens.

Tán has a more sophisticated ambiance with an abundance of natural light entering the space through the expansive skylight ceiling and minimal material uses of rough, hand-troweled cream plaster and refined walnut wood surfaces as anchor points in all of the tables, seating, columns and beam work. Below the glass ceiling lives a series of hand-woven sisal ceiling panels creating a dapple lighting effect on the room and guests from the massive skylight ceiling and lighting above. Down to Earth luxury.



RECEPTION CAPACITY: 105



INTERIOR SEATED CAPACITY: 54  
EXTERIOR SEATED CAPACITY (TERRACE): 40  
TOTAL SEATED CAPACITY: 94



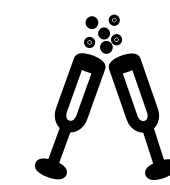




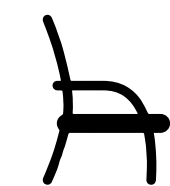


# LÚM

Lúm has a darker, more mysterious, yet cozy vibe, almost like being transported to a moody cavern of deep toned plasters and coved, cave-like ceilings throughout the space. This is the secret spot no one talks about to keep the secret safe and the perfect place to hideaway in a warm and candle-lit atmosphere. Continuation of the hand-woven hennequin light fixtures and wall hangings are layered throughout the space keeping true to the dark masculine forms with softer, more feminine detailing. The moody Tequila Cava.



RECEPTION CAPACITY: 50

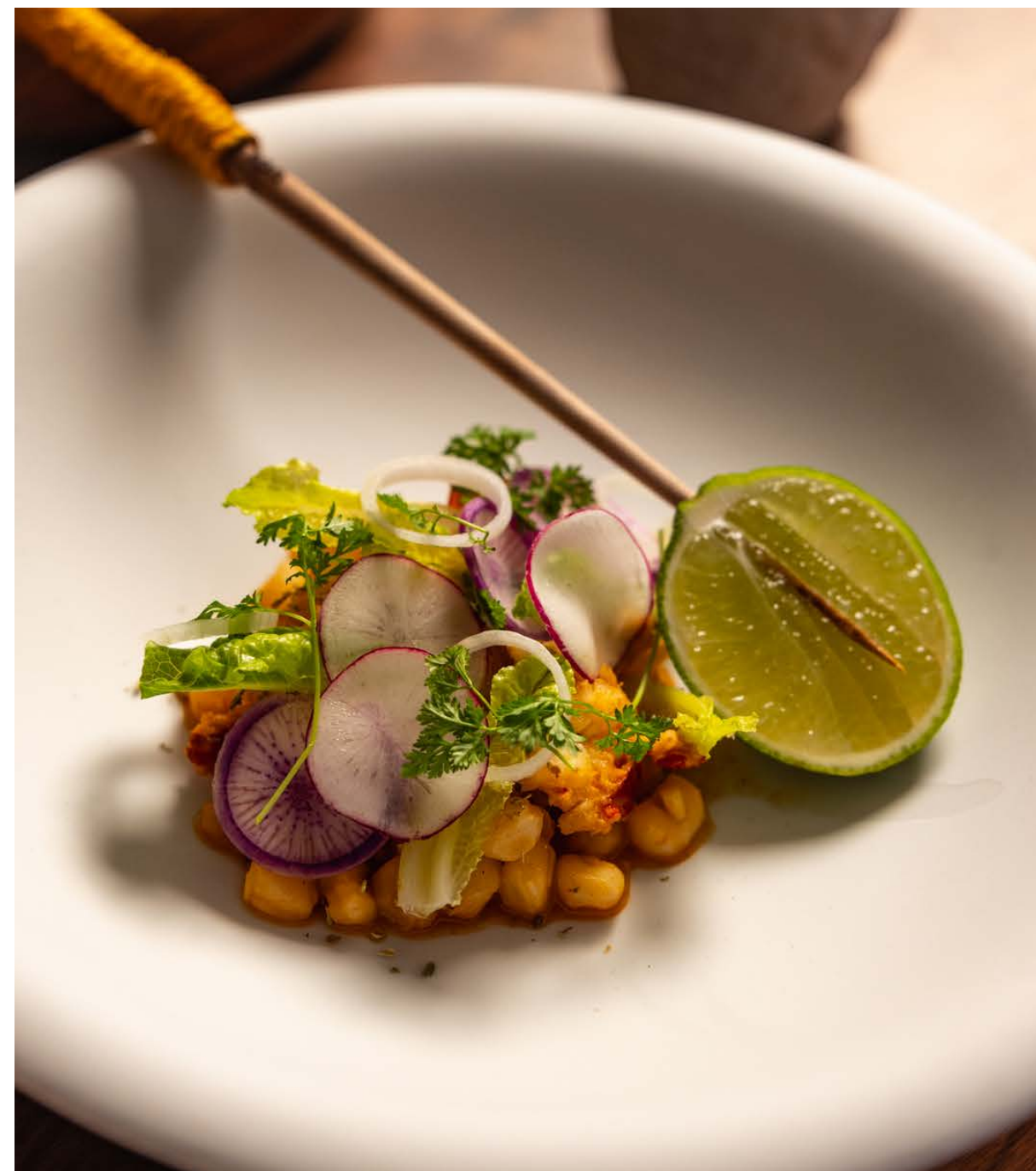


SEATED CAPACITY: 45



# MENU

Helmed by Executive Chef Jonatán Gómez Luna Torres, Lúm's hyper modernist, seafood focused menu features coastal Mexican fare with rebellious and bold flavors that were inspired by his travels and heritage. Red Snapper Tikinxic Style, and a traditional Yucatán Pork Belly are just a few of the delicacies that adorn the menu. Key ingredients are sourced straight from Mexico for a truly authentic culinary immersion. Lúm boasts a worldly beverage program focused on agave-centric cocktails that erase the usual borders between a kitchen and bar. Signature sips like the Oaxacan Manhattan and a La Brisas del Océano will feature ingredients that were first prepped by the chefs in the kitchen before making their way down to the bar like tortilla ash and oyster stuffed olives.





# THREE-COURSE PLATED MENU

85.00PP

## APPETIZER

served for the table,  
host chooses 2 from the selections below:

CEVICHE TULUM\*

GUACAMOLE <sup>G, VG</sup>

CAESAR SALAD <sup>D, G</sup>

TUNA TARTARE\* <sup>N</sup>

PORK BELLY <sup>D, N</sup>

QUESO FUNDIDO <sup>D, V</sup> option to add mushroom <sup>V</sup> or chorizo

## MAIN ENTRÉE

served for the table,  
host chooses 3 from the selections below:

SEAFOOD ENCHILADA <sup>D, S</sup>

WOOD OVEN CAULIFLOWER <sup>N, V</sup>

YUCATÁN CHICKEN <sup>D</sup>

ADOBO SALMON\* <sup>D, G, S</sup>

SHORT RIB AL CARBON

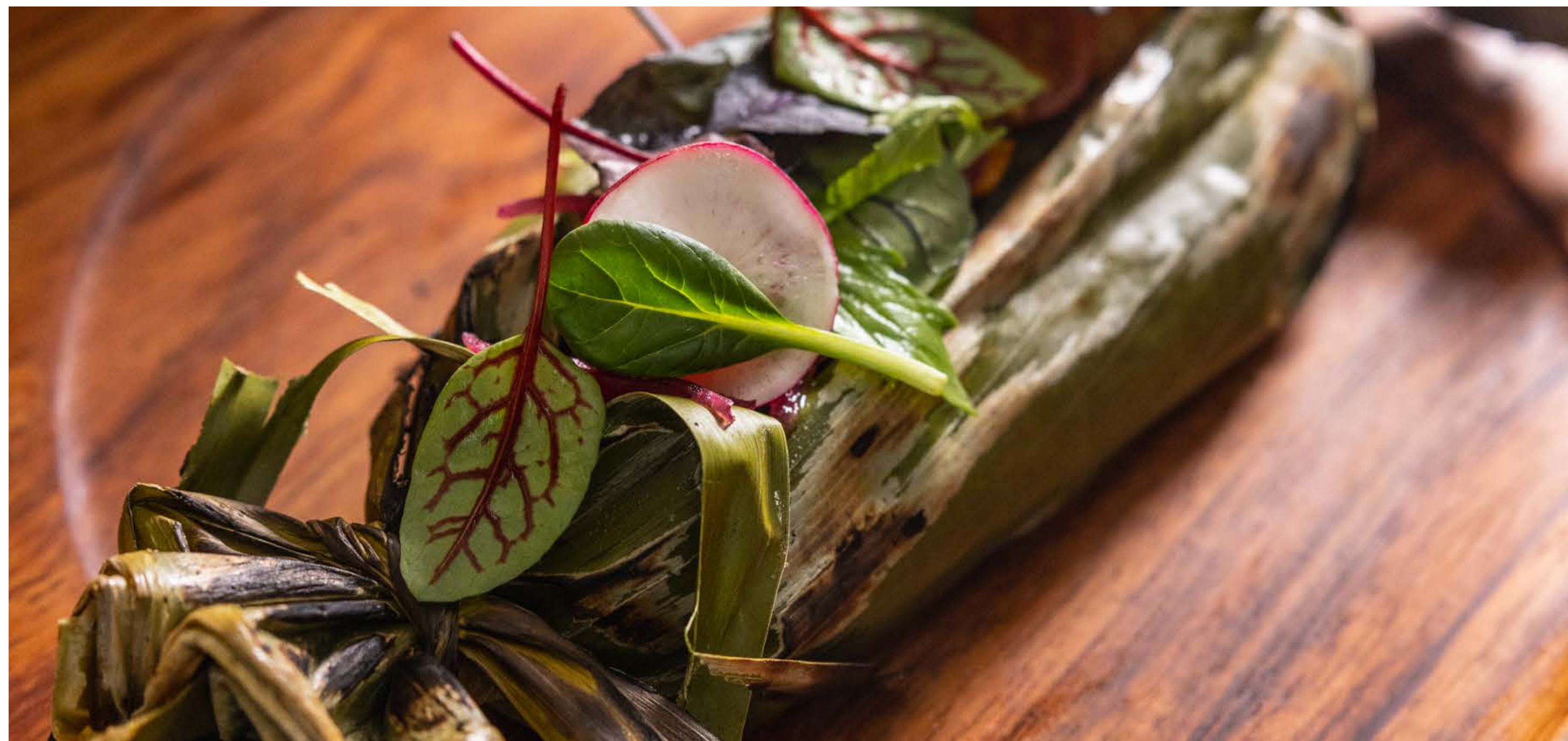
## DESSERT

served for the table,  
host chooses 2 from the selections below:

TÁN TRES LECHES <sup>D, G, V</sup>

YELLOW CORN CAKE <sup>D, N, V</sup>

ICE CREAM & SORBETS <sup>D, VG</sup>



(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# THREE-COURSE PLATED MENU

100.00PP

## APPETIZER

served for the table,  
host chooses 3 from the selections below:

GUACAMOLE <sup>G,VG</sup>

TOSTADAS & SALSA <sup>N,VG</sup>

HEIRLOOM BEETS & BURRATA SALAD <sup>D,V</sup>

CEVICHE TULUM\*

TUNA TARTARE\* <sup>N</sup>

OCTOPUS MAYA <sup>D,S</sup>

QUESO FUNDIDO <sup>D,V</sup> option to add mushroom <sup>V</sup> or chorizo

## MAIN ENTRÉE

served for the table,  
host chooses 3 from the selections below:

SEAFOOD ENCHILADA <sup>D,S</sup>

SHORT RIB AL CARBON

WOOD OVEN CAULIFLOWER <sup>N,V</sup>

YUCATÁN CHICKEN <sup>D,S</sup>

STRIPED BASS TIKIN-XIC-STYLE <sup>S</sup>

ADOBO SALMON\* <sup>D,G,S</sup>

## DESSERT

served for the table,  
host chooses 2 from the selections below:

TÁN TRES LECHES <sup>D,G,V</sup>

YELLOW CORN CAKE <sup>D,N,V</sup>

ICE CREAM & SORBETS <sup>D,VG</sup>

OAXACAN FUDGE CHOCOLATE <sup>D,G,V</sup>

(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





# THREE-COURSE PLATED MENU

125.00PP

## APPETIZER

served for the table,  
host chooses 3 from the selections below:

GUACAMOLE <sup>G,VG</sup>

TLAYUDAS & SALSAS <sup>G,N</sup>

CEVICHE AMARILLO\*

HAMACHI TIRADITO\*

QUESO FUNDIDO <sup>D,V</sup>

add mushroom <sup>V</sup> or chorizo

LOBSTER TACOS <sup>D,G,S</sup>

OCTOPUS MAYA <sup>D,S</sup>

HEIRLOOM BEET & BURRATA SALAD <sup>D,V</sup>

## MAIN ENTRÉE

served for the table,  
host chooses 3 from the selections below:

YUCATÁN CHICKEN <sup>D</sup>

SHORT RIB AL CARBON

ADOBO SALMON\* <sup>D,G,S</sup>

SEAFOOD ENCHILADAS <sup>D,S</sup>

WOOD OVEN CAULIFLOWER <sup>N,V</sup>

STRIPED BASS TIKIN-XIC-STYLE <sup>S</sup>

BONE-IN RIB EYE\*

## SIDES

served for the table

ESQUITES <sup>D,V</sup>

ROASTED BROCCOLINI <sup>VG</sup>

## DESSERT

served for the table,  
host chooses 3 from the selections below:

LA FRESA <sup>D,N,V</sup>

TÁN TRES LECHES <sup>D,G,V</sup>

ICE CREAM & SORBETS <sup>D,VG</sup>

OAXACAN FUDGE CHOCOLATE <sup>D,G,V</sup>



(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# RECEPTION

## BOCADILLOS PACKAGE #1

55.00PP for 1 hour | 80.00PP for 2 hours  
host chooses 5 from the selections below:

GUACAMOLE TOSTADA <sup>G,VG</sup>

TUNA TARTARE TOSTADA\* <sup>G</sup>

SHORT RIB TACO <sup>G</sup>

HEIRLOOM ROASTED CAULIFLOWER <sup>N,V</sup>

YUCATÁN CHICKEN SKEWER <sup>D</sup>

PORK BELLY <sup>D,N</sup>

FISH TACO <sup>G</sup>

CEVICHE AMARILLO\*

TÁN TRES LECHES <sup>D,G,V</sup>

CRISPY CHURROS <sup>D,G</sup>

## BOCADILLOS PACKAGE #2

65.00PP for 1 hour | 90.00PP for 2 hours  
host chooses 6 from the selections below:

GUACAMOLE TOSTADA <sup>G,VG</sup>

TUNA TARTARE TOSTADA\* <sup>G</sup>

SHORT RIB TACO <sup>G</sup>

HEIRLOOM ROASTED CAULIFLOWER <sup>N,V</sup>

YUCATÁN CHICKEN SKEWER <sup>D</sup>

PASTELITO DE ELOTE <sup>D,N</sup>

PORK BELLY <sup>D,N</sup>

FISH TACO <sup>G</sup>

CEVICHE TULUM\*

HUARACHE <sup>D</sup>

TÁN TRES LECHES <sup>D,G,V</sup>

CRISPY CHURROS <sup>D,G</sup>

## BOCADILLOS PACKAGE #3

85.00PP for 1 hour | 110.00PP for 2 hours  
host chooses 8 from the selections below:

GUACAMOLE TOSTADA <sup>G,VG</sup>

TUNA TARTARE TOSTADA\* <sup>G</sup>

SHORT RIB TACO <sup>G</sup>

ADOBO OCTOPUS TACO <sup>G,S</sup>

YUCATÁN CHICKEN SKEWER <sup>D</sup>

CORN ESQUITES <sup>D</sup>

PASTELITO DE ELOTE <sup>D,N</sup>

CRISPY CHURROS <sup>D,G</sup>

PORK BELLY <sup>D,N</sup>

FISH TACO <sup>G</sup>

CEVICHE TULUM\*

HUARACHE <sup>D</sup>

GRILLED RIBEYE SKEWER\* <sup>D</sup>

LOBSTER QUESADILLA <sup>D</sup>

TÁN TRES LECHES <sup>D,G,V</sup>



(D) DAIRY | (G) GLUTEN | (N) NUTS | (S) SHELLFISH | (VG) VEGAN | (V) VEGETARIAN  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# BAR PACKAGES

## TRADITIONAL PACKAGE

unlimited consumption from a selection of mexican beer, house wines, & house margaritas

2 hours | 50.00PP

3 hours | 65.00PP

## BEBIDAS LATINAS PACKAGE

unlimited consumption classic margaritas, sangria, rail spirits, house wines & beers

2 hours | 65.00PP

3 hours | 80.00PP

## HOST BAR PACKAGE

host will be charged per drink based on consumption at the event, regular menu pricing applies





# BAR PACKAGES

## PREMIUM BAR PACKAGE

Unlimited consumption from top shelf tequilas & mezcal, spirits, featured cocktails, wines, & beers

**TEQUILAS:** casamigos, casa dragones, cincoro

**MEZCAL:** casamigos espadín, del maguey vida, illegal mexcal añejo

**WHISKEY:** johnny walker black, woodford reserve bourbon, angels envy bourbon

**VODKA:** belvedere, stolichnaya, tito's

**GIN:** hendricks, tanqueray, bombay sapphire

**RUM:** bacardi superior, captain morgan, zacapa 23

**BEER:** charro pilsner, modelo especial negro, monoplio lager clara, tecate light, corona extra

## WINE:

monte xanic, sauvignon blanc  
valley de guadalupe baja california, 2021

calixa monte xanic, chardonnay,  
valley de guadalupe baja california, 2021

monte xanic, cabernet sauvignon  
valley de guadalupe, baja california, 2020

mx scielo, tinto  
los tajos & lagunilla, coahuila, 2020

santa marina prosecco

2 hours | 150.00PP

3 hours | 250.00PP





# BOOKING

## DEPOSIT

All reservations are considered tentative until an executed copy of the event contract and 50% deposit is received from Client.

## MINIMUM GUARANTEE

All event spaces require a food and beverage minimum that varies based on date, time, and specific location. The minimum refers to the specific dollar value that the client must commit to food and beverage for each event before any additional fees such as, but not excluded to, tax, operations fees, and administrative fees, are calculated on your expense. The F&B minimum may be met by any combination of food and beverage packages offered by the venue, and if the minimum is not satisfied the client will assume any variance.

## MENU FINALIZATION

All event menus must be finalized at a minimum of 10 days in advance of the event date.

## GUARANTEED GUEST COUNT

Final guest count guarantee is required in writing no fewer than 10 business days prior to the event date.

# ADDITIONAL FEES

## ROOM CHARGES

We do not require room charges for private events in this space.

## SERVICE & ADMIN FEES

All food, beverage, and venue rental fees, are subject to a 6% administrative and operations fee.

## EQUIPMENT RENTALS

If rentals are required any and all charges will be discussed with the client prior to the event.



# FIND US

## ADDRESS

209 East 49th Street, New York 10017

## VALET

Valet is not available at this location.

# CONTACT US

## AREA SALES MANAGER

Nick Outlaw

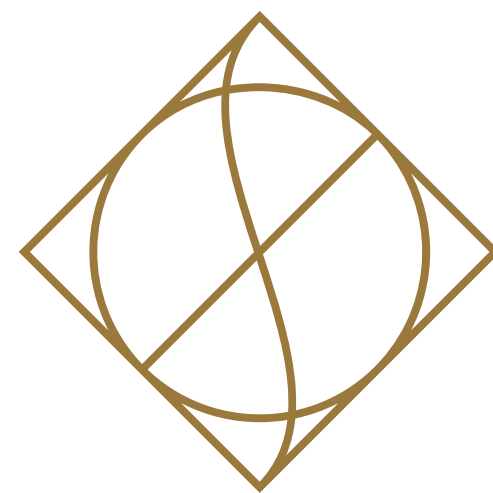
## MOBILE

(856) 449-9710

## EMAIL

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