

tón

PARTIES & EVENTS

—

OUR 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 Gomez Luna Torres features coastal mexican fare with rebellious and bold flavors that were inspired by their travels and heritage.



OUR 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 50 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.



OUR CHEFS

JONATÁN GOMEZ LUNA TORRES

Jonatan Gomez 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.

After an interesting process, in 2008 Le Chique was born, restaurant where Jonatan works as Executive Chef. This culinary project is sponsored by Karisma Hotels & Resorts, a chain with which he has worked since 7 years ago 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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KEY



RECEPTION CAPACITY



SEATED CAPACITY





OUR RESTAURANT 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.



105 RECEPTION CAPACITY



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



OUR LOUNGE 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.



50 RECEPTION CAPACITY



45 SEATED CAPACITY

OUR MENU

Helmed by Executive Chef Jonatán Gómez Luna Torres, tán's hyper modernist, seafood focused menu features coastal Mexican fare with rebellious and bold flavors that were inspired by his travels and heritage. Aguachile tán – a crispy potato-chorizo taco with shrimp and aguachile verde, Red Snapper Tikinxic Style, and a traditional Yucatán Pork Belly are just a few of the delicacies that will adorn the menu. Key ingredients will be sourced straight from Mexico for a truly authentic culinary immersion. lúm will boast 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.



PLATED MENUS

85.00 per person
Four-Course Menu

APPETIZER

SERVED FOR THE TABLE
TULUM STYLE CEVICHE*
GUACAMOLE (VG)
QUESO FUNDIDO (G,D,N)

SALAD

CAESAR (S)

MAIN ENTRÉE

GUEST CHOOSES ONE AT EVENT
RED SNAPPER (D)
PORK BELLY
SEAFOOD ENCHILADA (S,D)
WOOD OVEN CAULIFLOWER (D,N,V)

DESSERT

SERVED FOR THE TABLE
TULUM BY BEACH (D)
OAXACA FONDANT CHOCOLATE (D,V)



PLATED MENUS

*100.00 per person
Four-Course Menu*

APPETIZER

SERVED FOR THE TABLE

GUACAMOLE (VG)

TOSTADAS & SALSA (VG)

AGUACHILE TÁN (S)

SEA SCALLOP CEVICHE*

SALAD

SERVED FOR THE TABLE

ROASTED BABY BEET (D,V)

MAIN ENTRÉE

GUEST CHOOSES ONE AT EVENT

SEA SCALLOPS (S)

BLACK ANGUS BEEF TENDERLOIN (D,N)

PORK BELLY

SEAFOOD ENCHILADA (S,D)

WOOD OVEN CAULIFLOWER (D,N,V)

DESSERT

SERVED FOR THE TABLE

TULUM BY BEACH (D)

OAXACA FONDANT CHOCOLATE (D,V)



PLATED MENUS

125.00 Per Person

Four-Course Menu

APPETIZER

SERVED FOR THE TABLE

GUACAMOLE (VG)

BONE MARROW (S)

TUNA TOSTADA* (N)

SEA SCALLOP CEVICHE*

SALAD

SERVED FOR THE TABLE

LOBSTER POZOLE (S)

MAIN ENTRÉE

GUEST CHOOSES ONE AT EVENT

SEA SCALLOPS (S)

BLACK ANGUS BEEF TENDERLOIN* (D,N)

JUMBO PRAWNS (S)

SEAFOOD ENCHILADA (S,D)

WOOD OVEN CAULIFLOWER (D,N,V)

DESSERTS

SERVED FOR THE TABLE

TULUM BY BEACH (D)

OAXACA FONDANT CHOCOLATE (D,V)

YELLOW CORN CAKE (D,N,V)



RECEPTION

Includes 3 hors d'oeuvres options replenished for 1.5 hours

45.00 per person, replenishable for 1.5 hours

GUACAMOLE (VG)
TULUM STYLE CEVICHE*
HUARACHE (D,S)
QUESO FUNDIDO (G,D,N)

65.00 per person, replenishable for 1.5 hours

GUACAMOLE (VG)
AGUACHILE TÁN (S)
BONE MARROW (S)
AHI TUNA TIRADITO*
SEA SCALLOP CEVICHE*

85.00 per person, replenishable for 1.5 hours

GUACAMOLE (VG)
BONE MARROW (S)
TULUM STYLE CEVICHE*
HAMACHI TIRADITO*
LOBSTER TACOS (S)



BAR PACKAGES

We have 4 bar package options:

- 1.) Traditional Package*
- 2.) Bebidas Latinas Package*
- 3.) Tequila & Mezcal Bar Package*
- 4.) Host Bar Package*

TRADITIONAL PACKAGE

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

2 HOURS | \$50 per guest
3 HOURS | \$60 per guest

BEBIDAS LATINAS PACKAGE

unlimited consumption classic margaritas, spirits, wines, & beer

2 HOURS | \$65 per guest
3 HOURS | \$75 per guest

TEQUILA & MEZCAL BAR PACKAGE

unlimited consumption from a mixologist selected tequilas and mezcal cocktails, spirits, wines, & beer

2 HOURS | \$75 per guest
3 HOURS | \$85 per guest

HOST BAR PACKAGE

host will be charged per drink based on consumption at the event. Regular menu pricing applies



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

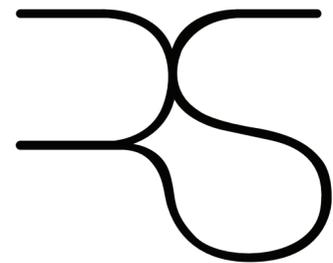
VALET

Valet is not available at this location.

CONTACT US

EMAIL

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RICHARD SANDOVAL
HOSPITALITY