

TABU WILLIAMSBURG

OFFICIAL 2026 EVENT DECK



ENJOY A TASTE OF TULUM

OUR SPACES (DESCRIPTION, CAPACITY, VISUALS)

MAIN DINING ROOM :

- USED YEAR ROUND
- ACCESS TO THE INDOOR PORTION OF OUR 360 DEGREE BAR
- 50 PEOPLE MAXIMUM SEATED
- 90-100 PEOPLE MAXIMUM STANDING
- CAN ALSO BE CONVERTED INTO A LOUNGE/COCKTAIL RECEPTION
- ELEVATED DJ BOOTH OR DJ BOOTH ON FLOOR LEVELSETTING



Outdoor Patio:

- USED ONLY DURING OUR FALL, SPRING, AND SUMMER MONTHS
- ACCESS TO THE OUTDOOR PORTION OF OUR 360 DEGREE BAR
- 90 PEOPLE MAXIMUM SEATED
- 150 MAXIMUM STANDING
- CAN ALSO BE CONVERTED INTO A LOUNGE/COCKTAIL RECEPTION



SIT DOWN DINNER PARTIES OF 10 OR MORE- Chef's Line Prefix

\$75 per guest

Appetizers, served family style (*enough for your party*):

Guacamole, Salsa, and Chips

Classic Ceviche- Fresh octopus and calamari marinated in zesty rocoto citrus sauce, served with toasted corn, Peruvian corn (choclo), and roasted sweet potato.

Tuna Tiradito - Thinly sliced tuna, marinated in citrus, with Peruvian-style salsa (chalaquita), radish, cilantro oil, and achioite oil.

Jalea- Shrimp, Calamari, Fish, Garlic, rosemary, citrus salad

(If you wish to eliminate 2 of the seafood dishes, we can substitute with an assorted taco platter (Pork Belly, Beef, Fish, or Birria)

Entrees, each guest chooses 1

Aji De Gallina – shredded chicken in mild yellow pepper sauce over golden potatoes

Branzino with cucumber salad

Tabu Tacos (3 pcs) – carne asada, shrimp, queso, salad

SHARED ASSORTED DESSERTS FOR THE TABLE

\$90 per guest - UPGRADED

Appetizers, served family style (*enough for your party*):

Comes with 1 glass of house wine or margarita as a welcome drink per guest

Guacamole, Salsa, and Chips

Classic Ceviche- Fresh octopus and calamari marinated in zesty rocoto citrus sauce, served with toasted corn, Peruvian corn (choclo), and roasted sweet potato.

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Aji De Gallina – shredded chicken in mild yellow pepper sauce over golden potatoes
Branzino with cucumber salad

Tabu Tacos (3 pcs) – carne asada, shrimp, queso, salad

Lomo Saltado - Stir fry beef tenderloin in an oyster sauce

SHARED ASSORTED DESSERTS FOR THE TABLE

SIT DOWN BRUNCH PARTIES OF 10 OR MORE

Brunch Prix Fixe – \$75 per person

Appetizers for the table:

- Assorted Taco Platter (carne asada, fish, pork belly, birria)
- Esquites
- Guacamole & Salsa

One entrée per guest:

- Chilaquiles – green salsa, eggs, pork belly or beef
- Pan Francés – challah French toast, banana flambé, wild berries
- Steak & Eggs – skirt steak, home fries
- Vegetable Omelette – served with home fries
- Mexican Salad Bowl – romaine, ground beef or chicken, cheese, tomato, red onion, frijoles charros

Shared desserts for the table

Bottomless Brunch – \$90 per person

Includes the brunch prefix menu plus **90 minutes of bottomless mimosas** for the table.

BOTTOMLESS BRUNCH + 1 COCKTAIL -\$110 per person

Includes the brunch prefix menu, **90 minutes of bottomless mimosas for the table, and 1 Margarita or Sangria per guest**

COCKTAIL STYLE RECEPTION- DINNER BUFFET / Passed Appetizers

For larger events, we recommend having a cocktail style reception with an open or cash bar, passed appetizers, and buffet served style entrees.

All pricing is to be discussed over consultation with regards to event size, amount of platters ordered, duration of dinner service

COLD PLATTER examples: Caesar Salad, Classic Ceviche, Tuna Tiradito, Shrimp Cocktail, Guacamole and Salsa Station, Cucumber Salad (to pair with the Branzino Hot Platter)

HOT PLATTERS examples: Lomo Saltado (Meat), Assorted Taco Station (Meat and Seafood), Jalea (Seafood Dish), Aji De Gallina (Chicken), Branzino, Peruvian Fried Rice

ASSORTED DESSERT PLATTERS: Ice cream sundae station, tres leches, flan, tiramisu

If you wish to add passed appetizers for 1 hour:

3 passed appetizers: \$30 per person

4 passed appetizers: \$40 per person

Examples of Passed Appetizers:

Carne Asada Cubes, Tuna Tartare Cubes, Shishito Peppers, Esquites (Street Corn) on a spoon, Fried mini tacos (pork belly or Birria), Crispy Nacho Chip with Guacamole, Shrimp Cocktail, Pigs in a Blanket

OPEN BAR PACKAGES AND PRICING

\$30 per person- Beer, Wine, Sangria for 1 HOUR

\$40 per person- Beer, Wine, Sangria for 2 HOURS

\$60 per person- Beer, Wine, Champagne, **Standard Liquor for 2 HOURS**

\$75 per person- Beer, Wine, Champagne, **Standard Liquor for 2 HOURS 30 MINUTES**

\$80 per person- Beer, Wine, Champagne, **Premium Liquor for 2 HOUR**

\$90 per person- Beer, Wine, Champagne, **Premium liquor for 2 HOUR AND 30 MINUTES**

\$100 per person- Beer, Wine, Champagne, **Premium Liquor for 3 HOURS**

During the first hour of the open bar, we typically recommend one hour of passed appetizers from the previous slide. Guests will mingle, enjoy drinks, and have small bites before dinner service begins.

At the conclusion of the open bar, service can transition to either a cash bar or a hosted open tab for any remaining beverages purchased.

EVENT ADD ONS - PRICES TO BE DISCUSSED

- **A/V “AUDIO VISUAL” PERSONNEL** onsite for important presentations, ceremonies, special lighting, special effects
- **Dancers, Jazz Band, Professional Mixologists**
- **Florists for centerpieces, event design**
- **Security to ensure a safe, effective event**
- **DJ/ MC and required equipment**
- **Photographer**
- **Videographer**
- **Tasting Consultation (for weddings)**
- **Photo Booth**