

TEN11 EVENT MENU INFORMATION

Dear Guests, Welcome to TEN11's exclusive event menu offerings. We are delighted to present three distinct menu options tailored to suit your special occasion.

MENU OPTION

1. DINNER EVENT I
2. DINNER EVENT II
3. COCKTAIL STYLE

—•• DINNER EVENT MENU ••—

Appetizers for both Dinner Event I and Dinner Event II will be served family-style, encouraging a shared experience among your guests. Main courses will be served individually, allowing each guest to enjoy their selected entrée.

—•• COCKTAIL STYLE MENU ••—

Appetizers will be offered family-style, with servers circulating every 15–20 minutes to present a variety of bites to your guests. This option also includes an open bar to complete the experience.

—•• BAR PACKAGES ••—

Open Bar (Standard): \$100 per person
Open Bar (Top Shelf): \$150 per person

BOOKING & VENUE INFORMATION

To check availability or discuss specific event details, please contact our Event Manager directly at: events@ten11nomad.com If your guest count exceeds our venue's capacity, we recommend discussing buy-out pricing, which varies based on the day and time of your event. For short-notice buy-outs, we kindly request prompt menu selection. A deposit will be required to secure the venue and confirm your reservation. Once you have finalized your menu, our Event Manager will provide a contract for signature along with deposit details. Your event will be officially reserved only after these steps are completed.

ADDITIONAL SERVICES

We are happy to assist with additional features such as DJ, saxophonist, drums, or any special requests (just ask!). Please communicate any of these needs directly with the Event Manager, who will help coordinate everything to ensure a seamless experience.

We look forward to hosting your unforgettable event at TEN11. For any further questions or special requests, please do not hesitate to contact our Event Manager at events@ten11nomad.com

Warm regards, The TEN11 Events Team

TEN11

DINNER EVENT MENU I

(\$100 PER PERSON)

APPETIZERS

CHOOSE ANY 3 (FAMILY STYLE)

TRUFFLE FRIES

Truffle seasoned fries

CHICKEN GYOZA

Sweet and spicy pepper jam, citrus soy ponzu sauce (5 pcs)

SEA SALT EDAMAME

Steamed edamame finished with sea salt

CRISPY RICE TRIO

Spicy tuna, chimi kimchee salmon, truffle avocado (6 pcs)

TUNA TARTARE

Choice of citrus tuna tartare or spicy tuna tartare

MAIN COURSE

CHOOSE ANY 3 (INDIVIDUAL SELECTION)

CHARRED TENDERLOIN YAKITORI

Chargrilled beef tenderloin skewers with spiced pineapple, glazed in sweet and spicy gochujang, finished with toasted sesame and wakame

TUNA AVOCADO ROLL

Tuna, avocado and cilantro mayo, finished with sesame

CHICKEN GYOZA

Sweet and spicy pepper jam, citrus soy ponzu sauce (5 pcs)

TUNA MANGO ROLL

Tuna, mango, spicy mayo and sesame

SHRIMP TEMPURA ROLL

Tempura shrimp, avocado and spicy mayo, finished with sesame

3RD COURSE DESSERT (CHEF'S SPECIAL)

All prices exclude tax, gratuity, and fees. Split checks are allowed up to five ways with a maximum of five payment methods. Itemized checks are not available. Prices and menu items are subject to change.

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DINNER EVENT MENU II

(\$120 PER PERSON)

APPETIZERS

CHOOSE ANY 4 (FAMILY STYLE)

TRUFFLE FRIES

Truffle seasoned fries

SEA SALT EDAMAME

Steamed edamame finished with sea salt

SPICY SHRIMP TEMPURA

Spicy shrimp tempura

TUNA TARTARE

Choice of citrus tuna tartare or spicy tuna tartare

MAINE LOBSTER ROLL

Chilled lobster salad with house remoulade, celery, chives and lemon, served on a butter toasted brioche roll

YELLOWTAIL JALAPEÑO HAMACHI

Ponzu, citrus, rice vinegar, capers, red pepper, fresh green onion

MAIN COURSE

CHOOSE ANY 3 (INDIVIDUAL SELECTION)

WAGYU GYOZA

Sweet and spicy pepper jam, citrus soy ponzu sauce (5 pcs)

CRISPY RICE TRIO

Spicy tuna, chimi kimchee salmon, truffle avocado (6 pcs)

WAGYU SLIDERS

Butcher kofta, pickles, house demi-glace sauce (3 pcs)

GOLDEN APRICOT CRISPY CHICKEN BAO

Golden apricot glaze, mixed pickles in bao bun (2 pcs)

CHARRED TENDERLOIN YAKITORI

Chargrilled beef tenderloin skewers with spiced pineapple, glazed in sweet and spicy gochujang, finished with toasted sesame and wakame

3RD COURSE: DESSERT (CHEF'S SPECIAL)

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APPETIZERS / SMALL PLATES MENU

(\$70 PER PERSON)

TRUFFLE FRIES

Truffle seasoned fries

CRISPY RICE TRIO

Spicy tuna, chimi kimchee salmon, truffle avocado (6 pcs)

CHICKEN GYOZA

Sweet and spicy pepper jam, citrus soy ponzu sauce (5 pcs)

SEA SALT EDAMAME

Steamed edamame finished with sea salt

SHRIMP TEMPURA ROLL

Tempura shrimp, avocado and spicy mayo, finished with sesame

All prices exclude tax, gratuity, and fees. Split checks are allowed up to five ways with a maximum of five payment methods. Itemized checks are not available. Prices and menu items are subject to change.