



# meetings // weddings // specials events

Thank you for considering JRDN at Tower 23 Hotel for your function. We provide the best in food, beverage and service on the boardwalk of Pacific Beach. Our creative and professional staff is pleased to assist you in every aspect of your planning, whether it is arrangements for guestrooms, flowers or entertainment.

Please note: Menu prices are subject to 20% service and 7.75% tax

**TOWER 23**

## meetings

### breakfast

*inclusive of coffee, tea, juice*

### continental breakfast

*\$21 per person*

- almond, hemp, granola and low fat yogurts
- seasonal fruit and berries
- bagels and cream cheese / artisanal spreads
- house made muffins

### rise and shine

*\$26 per person*

- seasonal fruit and berries
- almond, hemp, granola and low fat yogurts
- bagels and cream cheese / artisanal spreads
- sliced baguette / ham, manchego, brie
- scrambled eggs
- breakfast potatoes
- bacon and breakfast sausage

### brunch on the beach

*\$38 per person*

- seasonal fruits and berries
- bagels and cream cheese / artisanal spreads
- sliced baguette / ham, manchego, brie
- eggs benedict
- greek pasta salad
- romaine salad / apples, blue cheese, candied pecans, honey poppy seed dressing
- croissant sandwich / avocado, fried egg, salami, brie
- chicken salad wraps / chimichuri, tomatoes, sprouts, whole wheat wrap
- select petit fours

[tower23 hotel / event menus](#)

### lunch... plated + served

*\$42 per person*

#### choose one appetizer

- arugula salad / goat cheese, candied pecans, pickled onions
- romaine salad / apples, blue cheese, candied pecans, honey poppy seed dressing
- caesar salad / black pepper croutons, parmesan cheese, white anchovies
- seasonal soup / chef's whim
- crab cake / curry aioli, sweet pepper salad
- lamb meatballs / israeli couscous, tomato, fennel, parmesan

#### choose two entrees

*entrée counts are due 3 days prior to the event*

- grilled chicken breast / bacon cheddar biscuit, haricot verts, smoky bourbon jus
- seasonal vegetable risotto / fine herbs, parmesan
- grilled flat iron steak / roasted fingerling potatoes, market vegetables, truffle butter
- grilled albacore tuna steak / tomato, fennel, spinach, pink peppercorn salad
- grilled vegetable stack / zucchini, eggplant, oven dried tomatoes, smoked mozzarella
- shrimp pasta / penne, sorrel cream, pine nuts, house made ricotta

#### choose one dessert

- pomegranate napoleon / white chocolate-pomegranate mousse, almonds
- flourless chocolate cake / seasonal berries
- pumpkin bread pudding / vanilla anglaise

menu prices are subject to 20% service and 7.75% tax

## **lunch... on display**

### **picnic**

**\$21 per person**

romaine salad / apples, blue cheese, candied pecans, honey poppy seed dressing  
assorted whole wheat wrap:  
chicken salad / chimichuri, tomatoes, sprouts  
albacore tuna / pancetta, lettuce, tomato, aioli  
portabella mushroom / mozzarella, spinach, balsamic  
house made chips and salsa  
select petit fours

### **surf's up**

**\$28 per person**

greek style pasta salad  
caesar salad / black pepper croutons, parmesan cheese, white anchovies  
grilled chicken breast / dill scented jasmine rice, roasted market vegetables,  
lemon mustard jus  
select petit fours

### **high tide**

**\$38 per person**

spinach salad / bacon, goat cheese, candied pecans, golden beets, sherry vinaigrette  
grilled pita and dips / herbed goat cheese, artichoke mascarpone, spicy garlic hummus  
pomegranate glazed salmon / fennel, faro, cranberries, citrus beurre blanc  
bbq tri tip / julienned vegetable cole slaw, cheddar mac and cheese  
select petit fours

### **to go box lunch**

**\$13 per person**

choose a wrap from above / bag of chips, soda, brownie

## **take a break**

*a la carte*

house-made cookies and brownies

**\$48 per dozen**

granola bars

**\$2 each**

sliced fruit

**\$5.50 per person**

vegetable crudite with dip duo

**\$3.50 per person**

## **cheese and wine break**

selection of seasonal fruits and berries  
domestic and international cheese board with crackers  
**\$13 per person**

+

california wine selection

**\$7 per person**

(based on one glass per person)

## **mexican beer break**

**\$14 per person**

chips and salsa

mango and jalepeno quesadilla

mexican beer (1 per person)

## **a la carte beverages**

organic regular & decaf coffee

**\$40 gallon**

## **assorted soft drinks**

**\$3.50 each**



**Bold, white hot and linear, natural and unfiltered, TOWER23 Hotel is a translucent, exquisitely crafted glass box that is at once energetic, a clean, contemporary celebration of the elements, as nature's light dances on layers of glass by day, which then serves to provide a setting that evokes a dramatic "theater of light" from within by night.**



## special events

San Diego's newest lifestyle hotel, perched on the cliffs above Crystal Pier in Pacific Beach, TOWER23 is a spectacular setting for your wedding day. Whether you need a site for a bridal shower, rehearsal dinner or reception, TOWER23 is the epitome of style. Inspired by the neighboring Pacific, Tower23's neo-modern design is an exciting juxtaposition of earthly elements and contemporary glass/steel features. Chef David Warner enhances our indoor/outdoor special event space with innovative cuisine customized to suit your tastes.

### Wine Room

Teak wood, dramatic lighting, and 1,000 bottle wine wall make this room special for any occasion. The unique architecture and design of the room is complemented by mother nature's sense of style. The space allows us to be very creative when designing any function and we look forward to making your event a unique experience. With banquet seating, this venue holds up to 50 guests, or combines with the Sunset Patio for additional seating.

### Sunset Patio

Our patio has a spectacular water feature and a fire pit for your guests to enjoy while catching views of the ocean and San Diego's bustling boardwalk. This heated and covered patio can hold up to 40 people for a seated meal. Great for an al fresco dining experience any time of the year.

### Tower Deck (Weddings Only)

Choose TOWER23 Hotel for your overnight accommodations and reserve the Tower Deck for your exclusive use. Swanky and energetic, the Tower Deck features breathtaking views of the Pacific, a splash pool and fire pit. The Tower Deck is only available in conjunction with a Take Me I'm Yours, 44 guestroom package.

Room	Ceremony Set-up Fee	Reception Set-up Fee
Wine Room	\$5.00 per person	\$250.00
Sunset Patio	\$5.00 per person	\$250.00
Tower Deck	\$5.00 per person	\$500.00

### THE TERMS

The Menu: Our banquet menus are a sampling of what JRDN @ Tower 23 Hotel can offer you. However, we would be delighted to work with you to design a menu for your specific tastes or needs.

The Cost: Listed food, beverage and banquet prices are subject to change. Prices are guaranteed once the banquet event order is signed.

### Eat:

1. Menu choices must be finalized a minimum of ten days prior to your event.
2. All food items must be supplied and prepared by the hotel.
3. For groups of 20 or more, a set starter + dessert are required. The host must provide an entrée count three days prior to the event and indicate the guests' choice at their seat.

### Drink:

1. The JRDN @ TOWER23 Hotel as a licensee is responsible for the administration of the regulations of the California State Liquor Commission.
2. All liquor, beer, or wine to be provided and served by the hotel (exception for wine provided by the engager to be served by the Hotel staff where a \$20.00 per bottle corkage fee will apply subject to service charge and state sales tax).
3. The management reserves the right to refuse service to anyone who may be intoxicated, or under the age of twenty one.

The Fine Print: Your guaranteed number of attendance is due three (3) working days prior to the event by 12:00 noon. In the event no guarantee is received three (3) working days prior to the event, the hotel will use the number expected as your guarantee.

The Cost: A 20% service charge, as well as applicable 7.75% State Sales Tax will be added to all food and beverage charges. California law states that the service charge is subject to sales tax. (California State Regulation 1603 Subsection F)

## fresh start

*tray pass or display*

*priced per piece with minimum 15 piece order*

### from the sea

- crab cakes / curry aioli / \$4
- seafood ceviche / peppers, onion, citrus, avocado / \$4
- bacon wrapped shrimp / cheddar, chipotle bbq sauce / \$4
- seared tuna tostada / black beans, corn, cilantro, lime cream / \$4
- crab stuffed phyllo / artichokes, mascarpone, spinach, tarragon / \$4
- mini lobster b.l.t. / brioche / \$4

### from the farm

- lamb meatballs / mint, feta, apricot chutney / \$3.75
- pancetta wrapped figs / blue cheese, aged balsamic / \$3.75
- seared flat-iron steak / caramelized onions, aioli / \$4
- braised pork sliders / cole slaw, bbq sauce / \$4.25
- chicken satay / coconut curry / \$3.75

### earthly delights

- cornbread / roasted corn, jalapenos, honey / \$3.25
- brie tartlet / grapes, walnuts / \$3.25
- mushroom risotto croquets / fine herbs, truffle, parmesan / \$3.25
- caprese skewer / tomato, mozzarella, basil / \$3.75
- vegetable spring rolls / ponzu, tamari / \$3.75

### take a dip

*price per person with minimum 15 person order*

- bruschetta bar / marinated tomatoes, mushroom tapenade, sundried tomato spread, roasted red and yellow bell peppers, grilled bread / \$4
- warm spinach and artichoke dip / crostini / \$3
- grilled pita and dips / herbed goat cheese, artichoke mascarpone, spicy garlic hummus / \$3
- vegetable crudités / pt. reyes blue cheese dip + caramelized onion, roasted garlic dip / \$4

### display

*price per person*

- assorted specialty cheeses / garnished with fruit, candied nuts, assorted crackers, rustic breads / \$9
- antipasti / assorted cured meats, marinated vegetables, olives, fresh mozzarella / \$9
- seafood display / chilled snow crab claws, oysters on the half, shrimp cocktail, steamed clams and mussels in a chardonnay herb broth / \$19
- grilled focaccia pizzas / three varieties with white spinach ricotta, farmers' vegetable, sweet italian sausage / \$6



## dinner... plated + served

### family style appetizers

#### choose one

- grilled pita / trio of dips
- mussels / chorizo, garlic, herb butter, chardonnay
- fried calamari / pickled jalapenos, zucchini, tomato sauce

+ family style appetizers to any dinner menu/ \$4 per person

### spirit menu

\$45 per person

#### starter

- organic greens / cucumbers, tomatoes, blue cheese crumbles, candied pecans, herb balsamic vinaigrette

#### choice of entrée

##### entrée count due 3 days prior to event

- pan roasted chicken breast / shiitake mushrooms, polenta, mustard jus
- grilled flat-iron steak / roasted garlic mashed potatoes, haricot verts, red wine jus
- wild salmon / spinach, pancetta, tortellini, lemon beurre blanc
- seasonal vegetable risotto / fine herbs, parmesan

#### dessert

- honey panna cotta / local citrus, hazelnut biscotti

### sky menu

\$55 per person

#### choose one starter

- classic caesar salad / black pepper croutons-parmesan cheese
- organic greens / cucumbers, blue cheese crumbles, candied pecans, cranberry balsamic vinaigrette
- butternut squash soup / croutons, crème fraiche

#### choose one entrée

##### entrée count due 3 days prior to event

- pan roasted chicken breast / yukon gold potatoes, fennel, cauliflower, hash
- grilled swordfish / dill scented jasmine rice, lemon beurre blanc
- 6oz tenderloin / smoked mashed potatoes, broccolini, red wine jus
- seasonal vegetable risotto / fine herbs, parmesan

#### dessert

- peanut butter cheesecake / boysenberry jam

### surf menu

\$65 per person

#### choose one starter

- classic caesar salad / black pepper croutons, parmesan cheese
- organic greens / cucumbers, blue cheese crumbles, candied pecans, cranberry balsamic vinaigrette
- grilled asparagus / deviled egg, brioche, truffle hollandaise

#### choose one entrée

##### entrée count due 3 days prior to event

- pan roasted chicken breast / wild mushrooms, organic baby carrots, bordelaise sauce
- meyer ranch ny strip steak / aged cheddar stuffed potato, caramelized onion jus
- smoked berkshire pork tenderloin / bacon, apple and white bean ragu, maple pesto
- grilled vegetable stack / zucchini, eggplant, oven dried tomatoes, smoked mozzarella
- seabass / artichoke and yukon gold potato chowder

#### dessert

- gianduja chocolate crunch bar / cocnut cream, anglaise hazelnut tuile

## dinner... on display

\$55 per person

### warming up

minimum guest count of 20 guests

dinner buffets include coffee + tea service

#### choose one starter

- bbq duck and soba noodles / curry, peanuts, cilantro
- classic caesar salad / black pepper croutons, parmesan cheese
- shrimp and orzo salad / corn, feta, lemon, tarragon, pine nuts

#### choose two entrées

- pan roasted chicken breast / bacon, pearl onions, broccolini, sherry
- seasonal vegetable risotto / fine herbs, parmesan
- chili-honey glazed salmon / lemon grass scented rice-cabbage
- grilled flat-iron steak / roasted potatoes, peppers, rancho sauce

#### choose two sides

- southern succotash
- green beans with almonds, brown butter
- yukon gold mashed potatoes
- moroccan style couscous
- spiced rum yams
- cauliflower au gratin
- dill scented jasmine rice

#### choose one dessert

- tiramisu / baileys irish cream infused-mascarpone mousse, lady fingers, espresso syrup
- meyer lemon bar / berry coulis
- mini cupcakes

### pure sizzle

\$65 per person

minimum guest count of 20 guests

dinner buffets include coffee + tea service

#### choose two starters

- arugula salad / goat cheese, candied pecans, pickled onions
- classic caesar salad / black pepper croutons, parmesan cheese, white anchovies
- mexican shrimp and rice / anaheim peppers, onion, lime, queso fresco, salsa
- bbq duck and soba noodle / curry, peanuts, cilantro

#### choose two entrees

- dijon glazed pork loin / wild mushrooms, salsa verde
- braised lamb ragu / cencoini pasta, mirepoix, roasted garlic-mint pesto
- pacific sea bass / israeli couscous, fennel, currants, lemon beurre blanc
- dungeness crab stuffed sole / brandy lobster cream
- grilled filet mignon / cheddar grit cake, spinach, smoky bourbon jus
- grilled vegetable stack / zucchini, eggplant, oven dried tomatoes, smoked mozzarella

The look of JRDN is at once fresh, cool, clean and upbeat. The atmosphere transforms from California casual to West Coast hip as the day advances. Each evening, the dramatic setting sun, for which Pacific Beach is famous, is celebrated by an ambient reflection on a 70-foot long "wave wall" at the back of the restaurant. Color-changing lighting continues this theatrical effect throughout the evening.

#### choose two sides

southern succotash  
green beans with almonds, brown butter  
yukon gold mashed potatoes  
moroccan style couscous  
spiced rum yams  
cauliflower au gratin  
dill scented jasmine rice

#### choose one dessert

chocolate turtle bar /chewy caramel and chipotle-honey roasted peanuts,  
chocolate ganache  
peanut butter cheesecake / local strawberries  
apple bread pudding / brown sugar and caramel sauce

#### in action

+ \$75 per hour chef fee

price per person, minimum 20 guests

#### pasta station

includes chicken and shrimp

penne pasta, cheese tortellini with pesto, marinara, alfredo sauce, tomatoes, peppers,  
onions, broccoli, sundried tomatoes, mushrooms, garlic, olive oil, parmesan cheese / \$18

#### thai noodle station

choose two - bbq duck, shrimp, chicken, beef

soba noodle, flat noodle, rice with peppers, onion, eggplant, mushrooms, cilantro, celery,  
bean sprouts, peanut sauce, coconut red curry / \$16

#### taco station

choose two - pork, chicken, beef, shrimp

flour + corn tortillas with lettuce, red and green salsa, pico de gallo, sour cream,  
queso fresco, avocado, limes, rice, black beans / \$14

#### JRDN salad station

choose two

butter lettuce, romaine, organic mix, spinach  
crispy wontons, cucumbers, black pepper croutons, blue cheese crumbles, olives, bacon,  
mushrooms, red onions, hard boiled egg, tomatoes, candied pecans

includes the following dressings: herb balsamic, garlic caeser, honey mustard,  
pt. reyes blue cheese, buttermilk ranch / \$12

#### carved up

+ \$75 per hour chef fee

price per person, minimum 20 guests

wellington style salmon filet / roasted garlic cream / \$16  
whole roasted beef tenderloin / red wine jus / \$21  
roasted turkey breast / cranberry sauce, traditional gravy / \$15  
roasted pork loin / pesto crust, peppercorn jus / \$17  
roasted prime rib / creamy horseradish, au jus / \$23

#### on the side

\$4 per person each

southern succotash  
green beans with almonds and brown butter  
yukon gold mashed potatoes  
moroccan style couscous  
spiced rum yams  
cauliflower au gratin  
dill scented jasmine rice

#### on the bar

##### well bar

\$6 each

svedka  
burnets dry  
don q  
sauza gold  
jim beam  
cutty sark

##### premium bar

\$8 each

ketel one  
tanqueray  
bacardi  
cazadores reposado  
makers mark  
dewars  
crown royal

##### super premium bar

\$10 each

grey goose  
bombay sapphire  
captain morgan  
patron silver  
bulleit small barrel  
glenlivet 12 year  
jack daniels  
bailey's  
kahlua

##### beer

\$6

##### glass of house red or white wine

\$8

##### premium wine list available

inquire for more details

#### contact us

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TOWER 23

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