

JRDN  
surf : sky : spirit



TOWER23 is a modern hotel located footsteps from the sand of Pacific Beach. TOWER23's unique, ocean view meeting and event space make it the ideal location for your corporate event or special occasion.

One of the most renowned features of TOWER23 is JRDN Restaurant, a contemporary steak and seafood restaurant featuring a casually sophisticated seasonal menu. Unlike larger corporate properties, our group menus are created and executed by Executive Chef Danilo Tangalin and the JRDN culinary team, which means your group will enjoy a true dining experience. The look of JRDN is fresh, cool, clean and upbeat. The atmosphere transforms from California casual to West Coast hip as the day advances.

Our professional event team specializes in creating unique and memorable experiences. Personalized menus, valet parking, themed specialty cocktails, perfect wine pairings and many more enhancements are available upon request.

Ready to start planning, contact Brittany Reinschmidt today at 858-490-3126 or via email at [breinschmidt@t23hotel.com](mailto:breinschmidt@t23hotel.com)

# breakfast on display



*available for parties of 15 or more*

## **morning essentials buffet**

*\$25 per person*

*inclusive of coffee, tea, juice*

seasonal fruit, melon and berry platter  
assorted breakfast breads / served with  
jam, butter, and cream cheese  
scrambled eggs  
bacon or pork sausage  
breakfast potatoes

### **+ additional enhancements breakfast buffet priced per person**

**\$4** housemade granola + yogurt

**\$7** mini egg frittata

**\$7** french toast

**\$8** bisquits + gravy

## **ladies who brunch**

*\$35 per person*

*inclusive of coffee, tea, juice, 1 mimosa per guest*

seasonal fruit salad  
scones, donuts, gourmet pop tarts  
yogurt parfait / build your own  
greek yogurt, assorted berries, housemade granola,  
cocoa nibs, chia seeds  
mini frittatas / vegetable or ham with tomato  
and spinach  
chicken salad tea sandwiches  
flat bread / arugula, tomato, mozzarella,  
reduced balsamic drizzle

## **beachside brunch buffet**

*\$45 per person*

*inclusive of four enhancements of your choice,  
coffee, tea and juice*

housemade granola and yogurt  
seasonal fruit, melon and berry platter  
assorted breakfast breads and pastries  
mixed green salad / cucumber, tomatoes, blue cheese  
crumbles, herb vinaigrette

### **+ choose four additional enhancements**

bagel + lox / capers, tomatoes, red onion, hardboiled egg  
flat iron + scrambled eggs  
chilaquiles + scrambled eggs  
ca breakfast burritos / potatoes, eggs, cheese, bacon  
continental breakfast / scrambled eggs, potatoes,  
bacon or chicken sausage  
waffle bar / berry compote, whip cream  
scones, donuts, gourmet pop tarts

prices are subject to 20% service and 8% tax

# lunch



minimum order 15 guests

## picnic

\$25 per person

caesar salad / brioche croutons, parmesan cheese  
assorted sandwiches / ham, turkey and roast beef on whole wheat, sourdough bread and house rolls  
all sandwiches served with garlic aioli, mustard, cheddar cheese, lettuce, tomato and red onions  
sides / potato salad, fruit and chips  
mini fruit cobblers

### +additional enhancements

soup of the day \$5

## california lovin'

\$34 per person

housemade tortilla chips / mango, chili salsa  
california cobb / tomato, hardboiled egg, bacon, blue cheese crumbles, avocado, lemon vinaigrette  
chicken quesadilla / served with guacamole, salsa  
crispy or grilled fish tacos / cabbage, salsa, lime crema, corn tortillas, queso fresco  
churros / cinnamon, sugar and chocolate anglaise dipping sauce

## jrdrn faves

\$44 per person

grilled pita bread + dips / artichoke mascarpone, herbed goat cheese, spicy hummus  
roasted beet salad / arugula, peach, blue cheese, walnuts, champagne vinaigrette  
grilled salmon / black rice, broccolini, ginger and lime buerre blanc  
sirloin steak / spinach, mushroom ragu, au jus, blue cheese potatoes  
dessert / mini cupcakes, fruit skewers, mixed fruit tarts

## modified jrdrn lunch menu

(for parties 25 and under)

please select six items from our lunch menu

two course menu

## simply delicious

\$32 per person

(for parties over 25, entrée selections are required 3 days prior to your event)

select three items

all entrées served with fennel scented rice and seasonal vegetables

grilled flat-iron steak

organic chicken breast

salmon

risotto / seasonal vegetables

dessert / select one

chocolate bouchon cake, seasonal cheesecake

+ supplemental appetizer

priced per person

mixed green salad / tomatoes, cucumbers, blue cheese crumbles, herb vinaigrette \$7

caesar salad \$7

ahi poke \$13

prawns \$12

prices are subject to 20% service and 8% tax



## spirit menu

\$49 per person

### starter

mixed green salad / red onions, cucumbers, cherry tomatoes, blue cheese, balsamic vinaigrette

### choice of entrée

*(entrée counts due 3 days prior to event)*

grilled flat iron steak

organic salmon

free range chicken breast

vegetable risotto

### + duo plated option

\$49 flat iron + salmon / roasted potatoes, broccolini, au jus

### choose two sides

*(host to preselect sides)*

smoked potato purée

broccolini / hotel butter

rosemary roasted potatoes

oven roasted tomatoes + basil

chef's seasonal vegetables

### dessert

*(host to preselect one)*

chocolate bouchon / espresso crumbles, white chocolate whip cream, chocolate sauce

strawberry shortcake / vanilla chiffon, macerated strawberries, basil syrup, chantilly cream

## sky menu

\$59 per person

### starter

*(host to preselect one)*

roasted beet salad / arugula, seasonal fruit, blue cheese, walnuts, champagne vinaigrette

kale panzanella salad / farmers market fruit, cherry tomato, herb balsamic vinaigrette

### entrees

*(entrée counts due 3 days prior to event)*

grilled top sirloin

natural pork chop

seasonal catch

vegetable risotto

### + duo plated option

\$59 sirloin + shrimp / fingerling potatoes, crispy brussels sprouts, bordelaise

### choose two sides:

fingerling potatoes

green beans

crispy brussels sprouts

sautéed spinach

### choose a sauce:

classic béarnaise

creamy horseradish

bordeaux

mustard chimichurri

JRDN steak sauce

### desserts

*(host to preselect one)*

tiramisu / espresso soaked ladyfingers, mascarpone mousse, coco powder, chocolate sauce (parties over 30)

seasonal bread pudding

mousse trio

seasonal fruit cobbler

prices are subject to 20% service and 8% tax



## surf menu

\$69 per person

### starters

*(host to preselect one)*

roasted beet salad / arugula, seasonal fruit, blue cheese, walnuts, champagne vinaigrette

kale panzanella salad / farmers market fruit, cherry tomato, herb balsamic vinaigrette

classic caesar salad / croutons, parmesan

### entrees

choose 3 options

*(entrée counts due 3 days prior to event)*

seasonal catch / wild rice, roasted vegetables, spinach, lemon beurre blanc

braised short rib / gnocchi, broccolini, braising jus

beef tenderloin / fingerling potatoes, market mushrooms, bordelaise

seared scallops / cauliflower purée, pickled raisins, roasted carrots

pad thai / egg, garlic, peanut, cilantro, rice noodles

risotto / market vegetables

### + duo plated option

\$69 tenderloin + ½ lobster / house smoked potato puree, market vegetables

### desserts

mousse trio

seasonal cheesecake

tiramisu / espresso soaked ladyfingers, mascarpone mousse, coco powder, chocolate sauce (parties over 30)

berry trifle

## + family style appetizers to any dinner menu

\$5 per person

### choose one

grilled pita / trio of dips

mussels / chorizo, garlic, herb butter, chardonnay

fried calamari / lemon, broccoli, chili aioli

prices are subject to 20% service and 8% tax



# dinner on display

*family style dinner or on display*

## **taste of JRDN buffet**

**\$59**

### **starters**

*choose one*

mixed green salad / red onions, cucumbers, cherry tomatoes, blue cheese, balsamic vinaigrette

kale panzanella / farmers market fruit, cherry tomato, herb balsamic

roasted beet salad / arugula, blue cheese, walnuts, champagne vinaigrette

### **entrées**

*choose two proteins*

grilled flat iron steak / red wine jus

organic salmon / chimichurri

free range chicken breast / rosemary chicken jus

pork chop / whole grain mustard jus

### **sides**

*choose two sides*

roasted potatoes / lemon, oregano

jasmine rice / scallions, ginger

roasted market mushrooms / fine herbs

green beans / rosemary butter

smoked mashed potatoes

broccoli / hotel butter

### **desserts**

*choose two sweets*

seasonal bread pudding

seasonal fruit cobbler

bouchon cake

## **california bounty buffet**

**\$69**

### **starters**

*choose one*

mixed green salad / red onions, cucumbers, cherry tomatoes, blue cheese, balsamic vinaigrette

kale panzanella / farmers market fruit, cherry tomato, herb balsamic

roasted beet salad / arugula, blue cheese, walnuts, champagne vinaigrette

### **entrées**

*choose two proteins*

local seasonal catch / parsley + garlic

scallops / brown butter

braised short ribs / braising jus

top sirloin / bordelaise

### **sides**

*choose two sides*

roasted potatoes / lemon, oregano

jasmine rice / scallions, ginger

roasted market mushrooms / cherry tomatoes

green beans / rosemary butter

smoked mashed potatoes

broccoli / hotel butter

### **desserts**

*choose two sweets*

chocolate mousse trio

seasonal cheesecake

tiramisu (parties over 40)

berry trifle

## **carved up**

*+chef fee \$75 per hour (required) minimum 20 guests*

oven roasted salmon / \$20 per person

peppercorn crusted beef tenderloin / \$25 per person

roasted turkey breast / \$15 per person

herb roasted chicken / \$18 per person

leg of lamb / \$22 per person

prime rib / au jus / \$23 per person

pork loin / \$18 per person

### **includes one side**

*(additional sides \$5 per person)*

fennel scented jasmine rice

smoked mashed potatoes

rosemary fingerling potatoes

honey glazed carrots

spiced yams

green beans

prices are subject to 20% service and 8% tax

# take a dip

*price per person with minimum 15 person order*

## **bruschetta bar**

*\$5 per person*

marinated tomatoes, mushroom duxelle, sundried tomato spread, roasted red and yellow bell peppers, grilled bread

## **warm spinach and artichoke dip**

*\$5 per person*

housemade chips

## **grilled pita and dips**

*\$5 per person*

herbed goat cheese, artichoke mascarpone, garlic hummus

## **vegetable crudités**

*\$5 per person*

blue cheese dip, ranch dip

## **chips + salsa bar**

*\$8 per person*

seafood ceviche, fresh roasted salsa verde, housemade mango salsa

## **assorted specialty cheese**

*\$10 per person*

seasonal fruit, nuts, assorted crackers, rustic breads

## **antipasti**

*\$12 per person*

cured meats, marinated vegetables, olives, fresh mozzarella

## **chilled seafood display**

*\$20 per person*

snow crab claws, oysters on the half, shrimp cocktail on ice, new zealand green lip mussels, mustard aioli, mignonette, cocktail sauce

## **grilled focaccia pizzas**

*\$7 per person*

*choose three varieties*

ham + pineapple  
pepperoni + tomato fennel sauce  
tomato + mozzarella + basil  
bbq chicken + caramelized onion + gruyere  
mushroom + sausage + mornay

## **assorted petit fours + desserts**

*\$65 per 2 dozen*

seasonal selections

## **mashed potato martini bar**

*basic bar*

*\$12 per person*

choice of: smoked yukon gold mashed potatoes or rustic buttermilk red skin potatoes

**choose 8 (included) items**

*\$50 more per person per item*

applewood bacon, sharp cheddar cheese, blue cheese, feta cheese, sour cream, diced ham, sautéed onions, steamed broccoli, sautéed bell peppers, salsa, fresh chopped herbs, sautéed wild mushrooms, garlic and parsley butter

**enhancements to potato bar**

+ \$5 roasted chicken

+ \$6 pulled pork

+ \$7 braised short ribs

prices are subject to 20% service and 8% tax



*tray pass or display*

*\$4.50 per piece with minimum 15 piece order*

### from the sea

crab cakes / mustard aioli

seafood ceviche shooters / peppers, onion, citrus, avocado

bacon wrapped shrimp / cheddar, chipotle bbq sauce

ahi poke / cucumber, ponzu, seaweed, rice cracker seared

tuna / cucumber salsa, avocado puree

### from the farm

meatballs / smoked tomato sauce, feta

seared flat-iron / caramelized onion, blue cheese, balsamic

sweet soy glazed short rib tostada / green onion, sesame seed

hoisen bbq duck confit / pickled vegetables, bun

verde pulled pork / queso fresco, avocado

### earthly delights

mushroom risotto croquettes / fine herbs, truffle, parmesan

warm fig crostini / goat cheese, honey drizzle

stuffed mushrooms / spinach, feta

potato croquette / bacon, chive, cheddar, sour cream

vegetable spring rolls / sweet chili sauce

### skewers

*\$4.50 per piece*

chicken satay / peanut sauce

bacon wrapped scallops

teriyaki / beef chicken or shrimp + pineapple

caprese skewer / tomato, mozzarella, basil

### empanadas

*\$4.50 per piece*

jerk chicken

short rib / shiitake with sweet chili sauce

verde pork / black beans, corn, pepper jack, roasted salsa

black beans / scallions, pepper jack, chipotle avocado purée

### sliders

*\$6 each*

*all served on brioche buns*

beef / cheddar cheese, garlic aioli

lobster blt / tarragon aioli, lettuce, tomato, bacon

pulled pork / apple coleslaw

bbq chicken breast / cabbage slaw

prices are subject to 20% service and 8% tax





# in action

priced per person, minimum 20 guests

## **jrdrn salad station**

*\$12 per person*

### **choose two**

butter lettuce, romaine, organic mix, spinach

### **goodies**

crispy wontons, cucumbers, brioche croutons,  
blue cheese crumbles, olives, bacon, mushrooms,  
red onions, hardboiled eggs, tomatoes, candied pecans

includes the following dressings: herb balsamic, caesar,  
honey mustard, blue cheese, buttermilk ranch

### **+ enhancements priced per person**

\$6 add chicken

\$8 shrimp

\$10 flat-iron

## **pasta station**

*\$20 per person*

*+ personal chef \$75 per hour*

includes chicken and shrimp

fusilli pasta, ravioli, pesto, marinara, alfredo, tomatoes,  
peppers, onions, broccoli, sundried tomatoes, mushrooms,  
garlic, olive oil, pancetta, parmesan cheese

### **+ enhancements to pasta station priced per person**

*\$5 caesar salad / parmesan cheese, romaine, croutons*

*\$3 housemade bread*

## **taco station**

*\$17 per person*

choose two proteins / pork, chicken, beef, shrimp

flour + corn tortillas / lettuce, red and green salsa,  
pico de gallo, lime crema, queso fresco, guacamole,  
rice, beans

## **sundae bar**

*\$13 per person*

### **ice cream**

*choose three flavors*

vanilla, chocolate, strawberry, cookies + cream,  
banana, seasonal fruit

### **toppings**

whipped cream, chopped nuts, chocolate sauce,  
caramel sauce, sprinkles, strawberries, banana, coconut

### **sauces**

chocolate sauce, caramel sauce

prices are subject to 20% service and 8% tax

# meetings



## to go box lunch

*\$16 per person*

half sandwich, bag of chips, soda + sweet snack

## protein box

*\$12 per person*

hardboiled egg, cucumbers, hummus, cheese, almonds, berries, whole wheat pita bread

## pick me up

*\$13 per person*

do it yourself trail mix, house brewed ice coffee, fresh fruit, cold pressed juices

## sweet tooth

*\$38 per dozen*

housemade cookies + mini cupcakes

## crudité

*\$4.50 per person*

sliced assortment of raw veggies, housemade dips

*\$5.50 per person*

sliced assortment of seasonal fruit, honey poppy seed dip

## tea time

*\$14 per person*

tea selection, assorted pastries, scones with fruit preserves, finger sandwiches

prices are subject to 20% service and 8% tax



# happy after hours

*displayed station. priced per person with minimum 15 piece order.*

## **cheese out**

*\$16 per person*

assorted cheese, dried fruits, nuts, sliced baguette, and crackers

### **+ california wine selection**

*\$9 per person (based on one glass per person)*

## **tacos + tequila**

*\$14 per person*

street tacos / chefs choice

chips, salsa + guacamole

### **+ tequila tasting**

*\$12 per person (based on tasting of three tequilas)*

## **call me old fashion**

*\$12 per person*

charcuterie display / chef's selection of salami + cheese, pickled vegetables, mustard, jam, toast

### **+ tray passed old fashions/whiskey on arrival**

*\$10 per person*

## **burgers + brews**

*\$10 per person*

JRDN sliders / truffle oil, onions, white cheddar cheese

lamb sliders / pickled onion, cucumber, tomato, harissa marmalade

tuna sliders / seared rare, aioli

### **+ flight of ca craft beer**

*\$12 per person*

prices are subject to 20% service and 8% tax



# on the bar

*private bar set up fee \$125*

## well bar

*spirits: \$7 each*

vodka / burnets  
gin / burnets dry  
rum / ron matsusalem  
tequila / zapopan  
bourbon / wild turkey  
scotch / cutty sark  
whisky / seagrams 7

*wine: \$9 glass*

kaiden cabernet sauvignon  
kaiden chardonnay

*beer: \$7 each*

domestic + imports + california craft

## premium bar

*spirits: \$9 each*

vodka / ketel one  
gin / tanqueray  
rum / bacardi  
tequila / cazadores reposado  
bourbon / makers mark  
scotch / dewars  
whisky / crown royal  
cordials / bailey's + kahlua

*wine: \$12 glass*

selection varies

*beer: \$7 each*

domestic + imports + california craft

## super premium bar

*spirits: \$11 each*

vodka / grey goose  
gin / bombay sapphire  
rum / bacardi  
tequila / patron silver  
bourbon / eagle rare  
scotch / glenlivet 12 year  
whisky / jack daniels  
cordials / bailey's + kahlua + grand mariner

*wine: \$15 glass*

selection varies

*beer: \$7 each*

domestic + imports + california craft

## champagne bar

blood orange rosemary, blackberry mint, pineapple mango

cava: \$29 btl

prosecco: \$37 btl

## bloody mary bar

*\$11 each*

cilantro + jalapeño infused skyy vodka  
house-made bloody mary mix, meal on a stick garnish

## non-alcoholic beverage station

*\$5.50 per person*

choose three:

lemonade, iced tea, blackberry + mint spritzer,  
house-made horchata, seasonal agua fresca,  
regular or decaf coffee, orange juice

## other

soda: \$3 each

specialty coffee: \$5 each

energy drink: \$5 each

prices are subject to 20% service and 8% tax



## 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 8% 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)