

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

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

\$7 caesar salad

\$13 ahi poke

\$12 prawns

prices are subject to 20% service and 8% tax



dinner plated

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



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 crudité's

\$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)