



Weddings at the top

The view is only the beginning...



Congratulations on your engagement!

Now is the time to make arrangements for your unforgettable Wedding day. Here at the Tower Club, we offer helpful, knowledgeable assistance in the planning of your Ceremony and /or Reception.

Imagine your guests ascending our beautiful Staircase, entering the ornate lobby and dining area to be awestruck by the 360 ° view of the majestic Topa Topa mountains, the sparkling blue Pacific Ocean and the twinkling lights of Ventura county . Time your reception so that you and your guests can enjoy an amazing sunset that only The Tower Club can offer. With our fabulous view, unique setting and décor, our impeccable service, and outstanding cuisine, you have the makings of a most spectacular wedding that you and your guests will never forget!



All Wedding Packages Include:

(Based on a minimum of 50 guests)

*Dinner Menu Selection
Coffee, Decaf, Water, and Tea Service
Champagne or Sparkling Cider Toast
Cake Cutting Service
Linens, China, Silver, and Crystal Service
Dance Floor
Security
Service Charge and State Tax*



For more information or to schedule a consultation, please contact:

Tanya Sorum

Social and Special Event Coordinator

805-983-7777 ext 223

tsorum@towercluboxnard.com

Anacapa Package



Your choice of salad:

Iceberg Garden Salad

Choice of Ranch or Thousand Island Dressing

Crisp California Field Greens

Grapes Tomatoes, Brioche Croutons, Macarona Almonds

Your choice of entrée:

BREAST OF CHICKEN

<i>Sautéed</i>	<i>Champagne Mushrooms Cream Sauce</i>
<i>Grilled</i>	<i>Montrachet Goat cheese, Pine nuts Red Bell Pepper Coulis</i>
<i>Baked</i>	<i>Cacciatore Mushrooms Basil Tomato Sauce</i>

SALMON

<i>Poached</i>	<i>Cucumber Dill sauce, Capers, Tomato Corn Relish</i>
<i>En Croute</i>	<i>Baked in Puff Pastry with a Truffled Beurre Blanc</i>
<i>Seared</i>	<i>Passion Fruit Glaze Papaya Ginger Relish</i>

NEW YORK STEAK

<i>Seared</i>	<i>Béarnaise Sauce</i>
<i>Barbeque</i>	<i>Spicy New Orleans smoky BBQ sauce</i>
<i>Broiled</i>	<i>Black peppercorn cognac sauce</i>

*All entrees include Buttered Baby Vegetables and choice of starch:
Rice Pilaf, Yukon Gold Mashed Potatoes or Penne Pasta Pomodoro
Vegetarian Meals available upon request*

\$64.00 per person

Please note these prices are inclusive of service charge and local tax

Santa Cruz Package

Passed Hors D'oeuvres: 1 Hot 1 Cold

Your choice of salad:

Mixed Baby Organic Lettuces with Crumbled Blue Cheese

Roasted Pecans and Balsamic Vinaigrette

Wild Baby Arugula & Baby Spinach Salad

Roasted Red Bell Pepper, Feta Cheese, Garlic Vinaigrettes

Your choice of entrée:

ROASTED DUCK BREAST...

Pinot Noir Cranberry Sauce

Grand Marnier Bigarade

Raspberry Cinnamon Sauce

BAKED BRANZINO SEABASS...

Tomato Fennel Sauce Corn Relish

Capers Grapefruit Beurre Blanc

Almond Orange Sauce

GRILLED NEW YORK STEAK...

Béarnaise Sauce

Green Peppercorn Sauce

Dijon Mustard Rosemary Sauce

*All entrees include Buttered Baby Vegetables and choice of starch:
Rice Pilaf, Yukon Gold Mashed Potatoes or Penne Pasta Pomodoro
Vegetarian Meals available upon request*

\$70.00 per Person

Please note price Includes service charges and local taxes

Santa Rosa Package

Passed Hors D'oeuvres: 2 Hot 2 Cold

Your choice of salad:

Endive Radicchio & Watercress

Goat Cheese, Pine nuts, Brioche Croutons

Hearts of Romaine

Homemade Croutons, Shaved Parmesan, Classic Caser Dressing

Your choice of entrée:

ROASTED RACK OF LAMB...

Dijon Mustard Rosemary Sauce

Wild Mushrooms Sauce

Roasted Garlic Basil Sauce

SEARED SEABASS...

Lobster Cognac Red Caviar Sauce

Ginger Yuzu Sauce

Basil Tomato Beurre Blanc

GRILLED BEEF TENDERLOIN...

Cabernet Rosemary Sauce

Marsala Mushrooms Sauce

Jack Daniels Demi

*All entrees include Buttered Baby Vegetables and choice of starch:
Rice Pilaf, Yukon Gold Mashed Potatoes or Penne Pasta Pomodoro
Vegetarian Meals available upon request*

\$75.00 per Person

Please note price Includes service charges and local taxes

Appetizer Tray Choices

Each tray is beautifully displayed on a banquet table and serves 30 people.

Baked Brie en Croute <i>Whole brie baked in phyllo dough with apples and almonds. Served with French bread and lavosch</i>	\$90.00
Assorted Vegetable Crudité <i>With bleu cheese or ranch dipping sauce</i>	\$80.00
Assorted Fresh Fruit Set on Golden Mirror <i>With honey yogurt dipping sauce</i>	\$110.00
Imported and Domestic Cheese Array <i>Served with crackers, sliced French bread and lavosch</i>	\$140.00
Display of Peeled Shrimp on Ice (70 shrimp) <i>Served with Cocktail sauce and lemons</i>	\$180.00
Side of Smoked Salmon with Condiments <i>Red onion, capers, Chopped Egg and remoulade sauce</i>	\$120.00

Hors d'oeuvres

Additional hors d'oeuvres may be offered at \$10.95++ per person,
Passed with butler service on silver trays for 45 minutes. Choose 2 hot and 2 cold from the
selection listed below. 1 hot and 1 cold from the selection below at \$7.95++

Hot

Mini Crab cakes with Red Pepper Coulis

**Vegetable Spring Rolls with
Hot Mustard Sauce**

Thai Beef Satay with Peanut Sauce

Chicken Satay with Green Curry

Thai Marinated Vegetable Beef Rolls

**Stuffed Mushroom Caps with Chicken
Sausage and Feta Cheese**

Bacon Wrapped Scallops with Lime Aioli

Spanakopita

Hazelnut Crusted Brie

Roasted Chili and Goat Cheese Quesadillas

Chicken Sausage and Smoked Mozzarella

Cold

Tomato and Fresh Basil Crostini

Fresh Fruit Skewers with Mint Sauce

Grilled Vegetable Toast

Rare Ahi Tuna on a Wonton Crisp

Ahi Sashimi on Belgian Endive

Prosciutto Wrapped Melon

Cucumber Wrapped Shrimp

Gorgonzola Cheese Stuffed Vol au Vent

Smoked Salmon Pinwheels

Brie, Pear and Candied Pecan

Caviar Canapés

Pertinent Information and Optional services

The Facility Rental fee of \$500.00 allows for Clients use the club for **6 hours**, per their contract. An additional \$250.00 per half hour will be charged to remain open after the 6 hours, or after midnight. We ask that music stop with the bar's last call, which is 11:30 p.m.

Wedding Ceremonies can be held at the Club. Please check with Event Coordinator for more information.

Tables

Tables seat 8 guests each. We can also provide a sweetheart table for two for the Bride and Groom. A Bridal party for up to 12 guests can be set up as well. We will be happy to provide you with a floor plan to assist you in the planning of seating arrangements. Silver stands with table numbers can be used at no additional charge.

If you are offering your guests a choice of entrees, please provide place cards printed with each guest's pre-selected entrée.

We will provide a cake and gift table for your reception. A place card table and/or a table for the DJ is available upon request.

Linens

Linen color choices are as follows: Table toppers are white. Underskirt tablecloths and napkins are white or sand. If you desire a different linen color, a fee will be charged for the rental of linens, plus a 10% set up charge.

Vendors

Vendor set up is permitted up to 2 hours before the start time of your reception. All equipment must be removed no later than midnight. Vendors may not wear tennis shoes, shorts or jeans during the hours of your reception.

Please let our wedding consultant know each vendor company name, contact, phone number and arrival time no later than 30 days before the wedding. This allows us time to contact you or the vendor should there be any questions.

Vendor meals can be pre-ordered and purchased _____++ per person. Selection is either Chef's choice or vegetarian entrée. Vendors will be served after your guests.

Decorations

Candles are permitted on the tables if safely enclosed in glass. Please no tacks, staples, or tape on walls or ceilings. No confetti or glitter is allowed in the club

Silver bud vases with a long stem rose: \$10.00++ each table

Votive candles – 4 votives with candles: \$5.00++ each table

Ice Carvings

We can assist you in customizing a design. \$395.00++ or choose from one of the following:

Tropical Angel Fish Traditional Swan

Swordfish Dolphin

Heart under an Arch with Two Birds Kissing (especially for a wedding)

Bar Packages

A package must be purchased for every adult (21 Years and older) attending an event.
The number of adults cannot be reduced over the course of an event.

*Packages exclude Shots, Martinis and Bottle Service

**21 years of age and older

Bartender Labor Fee

Client will be charged a Bartender Labor Fee for a no host bar. Fee is \$75.00 per Bartender (per 50 guests)
Fee is waived after \$500 in beverage consumption.

Well, Beer & Wine Package

\$10.00 per adult** For First hour

\$7.00 per Adult** Each Additional Hour

Selection of:

Current House Brands

Vodka

Gin

Rum

Scotch

Bourbon

Tequila

Domestic and Imported Beers

House Wines

Sodas, Juices and Mineral Waters

Deluxe Package

\$15.00 per adult** for First hour

\$7.00 per Adult** each additional hour

Selection of::

Absolut Ketel One Vodka

Tanqueray Gin

Bacardi Rum

Dewars Scotch

Jack Daniels Bourbon

Cuervo Gold Tequila

Courvoisier VS Cognac

Domestic & Imported Beers

House Wines

House Champagne

Sodas, Juices and Mineral Waters

Premium Package

\$18.00 per adult** for first hour

\$8.00 per Adult** each additional hour

Selection of

Belvedere, Grey Goose Vodka

Bombay Sapphire Gin

10 Cane Rum

Patron Silver Tequila

Johnny Walker Black Scotch

Maker's Mark Bourbon

Remy Martin VSOP

Domestic and Imported Beers

House Wines

House Champagne

Sodas, Juices and Mineral Waters

Prices Subject to Change

Bar Menu Prices are not inclusive of service charge, administrative fee nor sales tax

21% service charge is added to all functions and event orders for payment to hourly paid wait staff and service employees engaged in the service of the event. California State sales tax will be added to your total bill.