

# The Tower Club Wedding Menu



# WELCOME

Dear Bride & Groom:

The experienced wedding professionals at The Tower Club know how important this once-in-a lifetime event truly is! We will strive to help make this special occasion as rewarding and memorable as we can.

Please take a moment to look over our wedding menus. Our chef has taken special care in designing wedding menus to suit your needs; however, should you have special requests we are happy to try and accommodate them if it is possible. We are confident you will find plenty of choices that will please both you and your guests on your special day. Do not hesitate to contact us if you have any questions at 417-866-4466

Thank you for making us a part of your plans!

Sincerely,

The Catering & Sales Professionals at The Tower Club

# WEDDING PACKAGE

**Our wedding package is designed to make for effortless planning. We provide:**

Premium Ivory or Black Linens

Mirrored Candlelit Centerpieces

Dance Floor and Staging

Accent Lighting for the Head and Cake Tables

Complimentary Gift Tables

Complimentary Coat Room

Complimentary Parking For Guests



10% Discount on Wedding Packages for Friday or Sunday

# SKYLINE PLATED PACKAGE

Choice of Two Passed Hors d'oeuvres

Plated Dinner

Champagne Toast for All Guests

Water, Iced Tea and Coffee Service

Two Hours of Hosted Bar with Deluxe Brand Selections



## Salad (Select One)

Top of the Tower *(Mixed Greens with Tomato and Cucumber  
Choice of Ranch, Italian, Bleu Cheese, Balsamic Vinaigrette or Smoked Plum  
Tomato Vinaigrette)*

Fresh Heart of Romaine Salad *(with Chef's Caesar Dressing  
Topped with a Parmesan Crisp & Croutons)*

Spinach Salad  
*(Served with Cherry Tomatoes, Gorgonzola, Toasted Almonds, Raspberry  
Vinaigrette)*

## Entrée (Select One)

Parmesan Chicken- \$55.00 per person

*(Marina, Provolone, Angel Hair Pasta)*

Roasted Pork Loin - \$57.00 per person

*(Oven Roasted, Topped with Wild Mushroom Ragout,  
Wheatberry Rice, and Fresh Vegetables)*

Grilled Salmon- \$59.00 per person

*(Roasted Red Pepper Sherry Cream, Pesto Pasta, Sautéed Fresh Asparagus)*

Filet Mignon - Market Price

*(6oz with grilled portabellas, Peppercorn Demi glaze, Choice of Potato and Fresh  
Vegetable)*

Duo Entrée *(Selection of Two of the Above Entrees)* - \$65.00 per person

Surf & Turf *(Create Your Own Land and Sea Combination)* - Market Price



*Freshly Baked Rolls with Whipped Butter*

## Dessert

Your Wedding Cake, Cut and Served  
with Raspberry Sorbet or Vanilla Ice Cream

*Prices do not include service charge of 21% and applicable tax.*

# SKYLINE BUFFET PACKAGE

Choice of Two Passed Hors d'oeuvres  
Dinner Buffet

Champagne Toast for All Guests

Water, Iced Tea and Coffee Service

Two Hours of Hosted Bar with Deluxe Brand Selections



## Salads (Select Two)

Top of the Tower (*Mixed Greens with Tomato and Cucumber  
Choice of Ranch, Italian, Bleu Cheese, Balsamic Vinaigrette or Smoked Plum  
Tomato Vinaigrette*)

Fresh Heart of Romaine Salad (*with Chef's Caesar Dressing  
Topped with a Parmesan Crisp & Croutons*)

Spinach Salad

(*Served with Cherry Tomatoes, Gorgonzola, Toasted Almonds, Raspberry  
Vinaigrette*)

Lemon Pesto Pasta Salad

Tortellini Salad

(*Cheese Filled, Served with spinach, mushrooms, olives, green  
peppers, pepperoni, and roasted red pepper vinaigrette*)

## Entrées (Select Two)

Beef Tenderloin Tips with Balsamic Marinara, Wide Egg Pasta Noodles

Chicken Hunter with Ham, Swiss, Hunter Sauce

Peppercorn Pork loin with green pepper demi glaze

Roasted Salmon with Lemon Caper Sauce

Bistro Tenders in Burgundy Reduction Sauce

Parmesan Chicken with Marinara and Angel Hair Pasta topped with Mozzarella Cheese

Marinated Pork loin with Balsamic Marinara and Wide Egg Pasta Noodles

Almond Encrusted Tilapia with Basil Remoulade

*Served with Your Choice of Vegetable and Starch Accompaniment*

*Freshly Baked Rolls with Whipped Butter*

## Dessert

Your Wedding Cake Cut, Plated and Displayed

\$60.00 per Person

*Prices do not include service charge of 21% and applicable tax.*

# HORS D'OEUVRES

## Hot Selections

Andouille Sausage en Croute

Pecan Chicken

Pork Spring Rolls

Italian Sausage and Spinach Stuffed Mushroom Caps

Gourmet Meatballs with Choice of Swedish, BBQ or Sweet & Sour Sauce

BBQ Chicken Flat Bread

Chicken Satay



## Cold Selections

Cucumber Tea Sandwiches

Caprese Bites

Beef Tenderloin Crostini

Smoked Salmon Cheesecake Bites

Chocolate Dipped Strawberries

Smoked Trout with mint and Cucumber on Pumpernickel

# ACCOMPANIMENTS

## Starch Selections

Garlic Mashed Potatoes

Wheat Berry Rice

Cheddar Mashed Potatoes

Herb Roasted Baby Red Potatoes

Roasted Garlic Cream Cheese Whipped Red Potatoes

## Vegetable Selections

Vegetable Medley

Cream Corn with Bacons and Onions

Garlic Green Beans

Broccoli with Cheese Sauce

Fresh Stir Fry

*Prices do not include service charge of 21% and applicable tax.*

# BAR PACKAGES

## ***Our Wedding Packages Include:***

Two Hours of Hosted Bar with Deluxe Brand Selections

***California Wines, Domestic Bottled Beer, and Deluxe Liquors***

***Soft Drinks, Bottled Water and Assorted Juices***

Additional Hour - \$8.00 per Person

## **Premium Brands**

Upgrade from Deluxe Brands - \$10.00 per Person

Additional Hour - \$10.00 per Person

Soft Drinks, Bottled Water and Assorted Juices

*Prices do not include service charge of 21% and applicable tax.*

# PACKAGE OPTIONS

## SPECIAL MEALS

Children's Plates (12 and Under) - \$15.50 per Person

Young Adults (Ages 13-20) - \$50.00 per Person

Vegetarian Plates - \$50.00 per Person

Vendor Meals - \$45.00 per Person

## ENHANCEMENTS

Dinner Wine Service - \$5.00 per Person

Customized Signature Cocktail - \$6.00 per Person

Late Night Snacks

Sliders - \$25.00 per Dozen

Mini Cuban Sandwiches - \$20.00 per Dozen

Toasted Ravioli - \$18.00 per Dozen

## UPGRADES

Chair Covers with Sash

Table Runners

Specialty Napkins

Specialty Linen

Up-lighting

## WEDDING CAKES

Our Pastry Chef Can Create anything you would prefer! Even if you are not having your wedding with us.

Consulting Meeting with Chef

Tasting Free of Charge

Decorative and Creative Culinary Delight

\*price determined by client needs\*

*Prices do not include service charge of 21% and applicable tax.*