



Wedding Packages
Menus and Pricing



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Congratulations!

May we start by congratulating you on your upcoming union and thank you for this opportunity to introduce you to the Tower Hotel Oklahoma City. We are confident that our incredible staff and facilities will make this day of celebrating one to remember for a lifetime.

Whether it's small and intimate or large and extravagant, The Tower Hotel Oklahoma City is the perfect place for your wedding ceremony or reception. Ascending 15 stories into the Oklahoma City skyline, Tower Hotel Oklahoma City features beautiful facilities with grand chandeliers, a ballroom, and large foyer for your guests to mingle before the ceremony or reception.

The Tower Hotel Oklahoma City offers complimentary parking, a public restaurant, full service bar, seasonal outdoor patio, indoor/outdoor swimming pool, whirlpool spa, fitness room, and 354 sleeping rooms overlooking Lake Hefner or Downtown Oklahoma City to accommodate a home away from home convenience and comfort for your out of town guests.

Our team of professionals, from our Sales and Catering Department to our Executive Chef, will assist you in planning and creating memories to be remembered forever.

Menus also available for Engagement Parties, Bridal Showers, Rehearsal Dinners, Breakfast the following morning, etc.

Thank you again for this opportunity to introduce ourselves to you! Our staff at the Tower Hotel Oklahoma City will be happy to work with on creating the event of your dreams!

If we can be of any assistance to you please call (405) 879-7046.

Visit us online at www.towerhoteloklahomacity.com or email our Catering Managers, Sinead Casco, at sinead.casco@towerhotelokc.com Courtney Kanzenbach, at courtney.kanzenbach@towerhotelokc.com

Cheers!

The Friendly Staff at the Tower Hotel Oklahoma City



Ceremony Details

The Tower Hotel Oklahoma City offers different ceremony sites that will blend perfectly with your wedding experience. We are happy to make all the rental arrangements from tents and chairs and to prepare and set-up the site.

WEDDING CEREMONY LOCATIONS

Grand Ballroom

Theater style seating up to 1,000 guests

This warmly decorated room will give you and your guests a perfect wedding ceremony location. With its close proximity to the foyer area and your reception room, it offers the perfect location to tie the knot.

THE COCKTAIL RECEPTION

Cocktail receptions are held in our foyer. Traditionally, cocktail receptions are scheduled for one to one and one-half hours. We are happy to provide bar service for your event. If you choose to offer a cash bar there will be a \$100 bartender fee added to your final event cost.

DINNER RECEPTION LOCATIONS

Grand Ballroom

Reception Style up to 1,425 guests

Banquet Style up to 800 guests

(with dance floor and stage the max occupancy will be 650 guests)

The Grand Ballroom is our largest setting with high grand ceilings and chandeliers. The spacious high ceiling room, with many design options, offers you and your guests a comfortable location to dance the night away.

Ceremony Details

WHAT'S INCLUDED IN EACH OF OUR MENUS

- Professional Catering Manager
- House linens, chairs, tables, dance floor, staging
- House China, Glass and Silverware
- Cake Table, Gift Table, Head Table
- Tasting to help you with your menu choices

RECEPTION TIMES

Our function space can be blocked for the morning, afternoon, or evening events. We plan on the first hour or two for the cocktail reception and the next hours for the reception, dinner and dancing. Extending your block of time is based on availability, and ultimately, on the discussion of our Manager on Duty. Access to the room to decorate, prior to the event, must be arranged through your Catering Manager.

FOOD SERVICE

Our executive chef has over 25 years of full-service wedding catering experience. With this experience we can tailor our menus to accommodate any special needs, whether it is food allergies or special requests. Whether it is decadent Hors d'Oeuvres, elegant buffets or plated entrees we will make every bite count. Join us for a complimentary menu tasting, then make your final menu selection.

Applicable 8.375% Oklahoma State Tax Charge to all food and beverage costs, along with a 22% Service Charge.

Final menu selections will be made after your tasting. The final number of attendees and all final entrée selections are due 5 business days prior to your wedding date. This number will be considered a firm final count and will not be subject to reduction.

Ceremony Details

ALCOHOL SERVICE

No outside alcoholic beverages may be brought into our licensed function spaces, which includes all Meeting Room Venues, Foyer Area, Main Lobby, Restaurant, Pool Area, or Outdoor Patio. All beverages must be purchased from the Tower Hotel Oklahoma City. Beverages cannot be removed from our premises. Any individuals found to possess alcohol not purchased from the Tower Hotel Oklahoma City will be asked to leave the premises immediately.

The Tower Hotel Oklahoma City bartenders are trained to recognize intoxicated behavior and may limit or refuse service of alcohol to individuals when necessary. The management reserves the right to end bar service at any time during the wedding event when, in his/her opinion, circumstances might encourage violations of state alcohol regulations or behavior exhibited by wedding attendees may disturb the comfort of other hotel guests.

The Tower Hotel Oklahoma City is required by the State of Oklahoma to uphold all regulations set by the law. Guests who are under the age of 21 years or appear to be under the age of 21 and cannot furnish proof of legal age will not be served alcohol.

WEDDING CAKES

The Tower Hotel Oklahoma City encourages you to bring in your own wedding cake. We will provide you with our vendor listing of local bakers to assist in this selection. We also have several dessert options if you choose to not have a traditional wedding cake for your event.

SET UP

The Tower Hotel Oklahoma City will gladly give you access to your reception or ceremony rooms prior to your event based on availability. Please coordinate with your Catering Manager the time of your arrival, so that staff may be available to assist you.

The Tower Hotel Oklahoma City cannot be held responsible for any items left in our function rooms.

If you have chosen a plated menu, please supply place cards for each of your guests with your entrée choices clearly marked on the card. We ask that you arrange them alphabetically for your guest to find easily find his/her card. If you have chosen a buffet menu, it is your option to supply place cards and table assignments.

All items needed for decoration, guest favors, cameras, place cards, cake cutters, toasting glasses, or other items for your reception are due prior to your wedding day. A meeting with our Catering Manager will be scheduled so you may go over final details and give all wedding items.

Ceremony Details

WEDDING VENDORS

The Tower Hotel Oklahoma City works with many local vendors. Customarily wedding couples have chosen to select their own florist, photographer, videographer, cake baker, transportation, and entertainment. We do provide a listing of local vendors, but cannot guarantee availability or be held responsible for any individual wedding vendor.

OVERNIGHT ROOMS FOR YOUR GUESTS

We are pleased to offer your guest a discounted room rate just for your wedding. Rates and reservation details to be discussed with your Catering Manager.

DEPOSITS AND PAYMENTS

Once you have decided that the Tower Hotel Oklahoma City is the right location for your wedding we will happily send you a wedding contract. The contract, which includes room rates for your guests, a wedding day schedule, and information about cancellations and payments will need to be signed and returned within 7 days with an initial deposit. This deposit is non-refundable if cancellation occurs.

After initial deposit, a payment schedule will be sent to you with details of each payment and when it is due. All payments must be completed prior to your wedding date based on the final number of attendees. Acceptable methods of payment are check, money orders, cash, certified cashier's check, or debit/credit card.

EXTRAS TO CONSIDER

To enhance your wedding please let us know if you are interesting in the following items:

- Candy Tables
- Ceremony Chairs
- Archway/Arbor
- Audio Visual
- Screens
- Sound System
- Dance Floor
- Stage
- Pipe and Drape

The Food

DINNER SALAD AND DESSERT CHOICES

*Your choice of one salad and one dessert.
You may have the option of two salads or two desserts for an additional charge.*

Salad

Baby Greens, Candied Pecans, Roasted Apples, Bleu Cheese, and a Golden Balsamic Vinaigrette

Romaine with dried Cranberries, candied Walnuts, Mandarin Oranges, shaved Parmesan and Champagne Vinaigrette Dressing

Bibb Lettuce with caramelized Onions, Bleu Cheese, Pancetta Croutons, and a Herb Mustard Dressing

Desserts

Chocolate Fudge Cake

Lemon Mist Cake

Raspberry Cheesecake

Lemon Tart

Fresh Fruit Tart

Triple Chocolate Cheesecake

Chocolate Mousse Cake

*Dinner includes:
Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Tea*

Plated Dinner

Chicken Piccata \$29 per person

Chicken Rosemary \$29 per person

Chicken Herb de Provence \$29 per person

Filet of Salmon Citrus Marinated \$32 per person

Grilled Mahi Mahi - \$34 per person

Filet Mignon \$46 per person

Simply Grilled New York Steak \$41 per person

Roast Prime Rib of Beef \$40 per person

Center Cut Pork Chop \$30 per person

Rosemary and Black Pepper Crusted Pork Loin \$32 per person

Vegetarian \$29 per person

Choose one item from each group below:

Starch

Yukon Gold Mashed Potatoes

Fingerling and Bacon Hash

Roasted Rosemary Yukon Potatoes

Roasted Red Potatoes

Wild Rice Pilaf

Brown Rice Pilaf

Vegetables

Assorted Roasted Vegetables

Broccolini

Spaghetti Squash

Grilled Asparagus

Baby Carrots

Roasted Brussel Sprouts

Dinner Buffet

Backyard BBQ \$39 per person

Home Style Potato Salad

Pineapple Coleslaw

Butter Poached corn

Baked Beans

Cornbread with Maple butter

Spice Brined Chicken

Smoked Brisket

Baby Back Pork Ribs with Spicy Peach BBQ Sauce

Chef's Selection of Assorted Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Tea

Marina Buffet \$46 per person

Shrimp Corn Chowder

Grilled Radicchio Cashes, Bleu Cheese, Pears in a Champagne Vinaigrette

Arugula, Figs, Bleu Cheese and a Sherry Vinaigrette

Shrimp & Lobster Gumbo

Halibut with Tomato & Artichoke Ragout with Shaved Fennel

Yukon Boursin Gratin

Roasted Haricot Verts with Onions

Chef's Selection of Assorted Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Tea

Prime Rib Buffet \$44 per person

Greek Salad, Caesar Salad and Field Greens with Assorted Dressing

Grilled Balsamic Vegetable Platter

Beefsteak - Tomato - Sweet Onion - Maytag Bleu cheese Platter

Carved Prime Rib

Herb Stuffed Chicken Breast Roasted Pork Loin

Seasonal Fresh Vegetables

Potatoes Au Gratin

Chef's Selection of Assorted Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Tea

Additional \$100 labor fee under 25 people

Additional \$100 labor fee for carving station

Dinner Buffet continued

Italian Buffet \$33 per person

Tomato, Red Onion and Mozzarella Platter

Caesar Salad

Grilled Balsamic Vegetable Platter

Selection of Three Entrees:

Roasted Strip Loin

Rosemary Chicken

Chicken Tuscany

Lasagna

Spaghetti Carbonara

Rigatoni with Grilled Italian Sausage, Onions, and Roasted Potatoes

Rosemary & Olive Oil Roasted Potatoes

Fresh Seasonal Vegetables

Chef's Selection of Assorted Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Freshly Brewed Tea

Add \$100 labor fee under 25 people

Reception

HORS D'OEUVERS

Hot

- Beef Satay \$175
- Chicken Romesco Tart \$150
- Crab Cakes \$170
- Asparagus Asiago \$125
- Open Faced Sausage Slider and harissa Sauce \$125
- Roasted Eggplant and Tomato Crisp \$125
- Miniature Sausage Rolls \$200
- Smoked Chicken Quesadilla \$130
- Scallops Wrapped in Bacon \$165

Cold

- Ahi and Asparagus \$225
- Crab and Artichoke \$150
- Tomato Mozzarella \$125
- Chipotle Chicken Mini Taco \$125
- Jumbo Shrimp Cocktail \$225
- Bruschetta Pomodoro \$125

Prices include 50 pieces per tray

\$ 100 Attendant fee for tray passed service, per attendant

Reception Displays

Sushi - California Roll, Spicy Tuna Roll, Vegetable Roll \$ 200

Sashimi - Shrimp, Tuna and Salmon \$ 200

Antipasto - Prosciutto, Salami and Coppocola with Parmigiano Reggiano and Ages Cheeses \$350

Artisanal Cheeses and Fresh Fruit with slice Baguettes \$300

Shrimp wrapped Bacon \$225

Hummus, Pita Chips and Celery \$75

Market Vegetables with Buttermilk Ranch Dip \$175

Classic Onion Dip with Fresh made Chips \$75

Sliced Fruit \$250

Grilled Balsamic Vegetables \$225

Prices include 50 pieces per tray

Chef's Stations

Shrimp Two Ways \$21 per person

Italian Shrimp - Butter, Garlic, White Wine, Lemon, Basil, and Tomatoes

Southern Shrimp - Bacon, Green Onions, Lemon, Onions, Parsley, Butter and Cayenne Pepper

Filet and Mash \$21 per person

Petite Filet seared to order with choice of topping to include: Bacon, Bleu Cheese, Mushrooms and onions served with a Port Wine sauce and Yukon Garlic Mash

Taco Station \$17 per person

Seared White Fish, Chipotle Shrimp

Corn and Flour Tortillas

Cabbage Slaw, Baja Salsa, Salsa and Cilantro

Trio Satay Station \$19 per person

Chipotle Churrasco Beef

Tandoori Chicken Chile

Lime Salmon

Basmati Rice

Sliders and Fries \$18 per person

Angus and Cheddar with Horseradish Mayo on Brioche Bun

Pulled BBQ Pork with Mango Aioli on a Sweet Roll

Ahi Tuna, Seaweed Salad on Brioche Bun

Garlic and Black Pepper Fries and Parmesan Truffle Chips

Mac and Cheese \$16 per person

Classic Cheddar with Elbow Pasta

Bacon, Chive with Cheddar Penne

Lobster, White Cheddar, Caramelized Shallots with Orecchiette Pasta

Santa Fe Fajita Bar \$14 per person

Chicken and Beef Fajitas

Chicken Quesadillas

Pico de Gallo, Guacamole, Sour Cream, Monterey Jack and Cheddar Cheese

\$100 attendant fee per Chef Station

Minimum of 50 people

Chef's Stations continued

Pasta \$15 per person

Rigatoni, Penne and Farfalle Carbonara with Marinara, Bolognese and Alfredo Sauce

Shanghai Stir-Fry \$15 per person

Vegetable Fried Rice accompanied by your choice of (choose two):

Searched Beef with Scallions and Sesame Garlic Sauce

Spiced Pork Lo Mein

General Tso's Chicken

Shrimp & Stir-Fried Vegetables

Chicken Wings Station \$14 per person

Choice of Sauce:

Buffalo

Teriyaki

Sweet & Sour

General Tso's

BBQ

\$100 attendant fee per Chef Station

Minimum of 50 people

The Additions

These items can be added to enhance your menu:

DISPLAYS

Sweet Endings \$8.95 per person

Fresh Fruit Tarts, Miniature Cheesecakes, Chocolate Strawberries, Cream Puffs, Chocolate Eclairs with Freshly Brewed Coffee, Decaffeinated Coffee, and Three Coffee Syrups

The Tower Display \$10.95 per person

Cubes of juicy pineapple, assorted melons, and fresh strawberries. Served with pound cake squares, brown sugar, and warm dark chocolate fondue.

Chocolate Covered Strawberries \$4.95 per person

Hand dipped and served with your cake

SERVICES

Cake Cut and Served \$75

Cake Cut and Served plus Champagne Toast \$150

The Beverages

FULL OPEN BAR

Bar service includes call and house liquor, domestic bottled beers, house wines, soft drinks, and juices.

Premium Liquor

One hour.....\$14.00 per person

Two Hours.....\$20.00 per person

Three Hours.....\$26.00 per person

Four Hours.....\$32.00 per person

\$20.00 per person for each additional hour

Super Premium Liquor

One Hour.....\$17.00 per person

Two Hours..... \$25.00 per person

Three Hours.....\$33.00 per person

Four Hours.....\$35.00 per person

\$20.00 per person for each additional hour

Ultra Premium Liquor

One Hour.....\$20.00 per person

Two Hours.....\$30.00 per person

Three Hours.....\$40.00 per person

Four Hours.....\$50.00 per person

\$20.00 per person for each additional hour

INTERNATIONAL COFFEE DISPLAY

Available after dinner

Fresh brewed coffee paired with fine wine liqueurs such as Kahlua, Grand Mariner, Crème de Menthe, & Bailey's Irish Cream.

Display also includes fresh whipped cream, shaved chocolate, rock candy, and flavored syrups.

\$14.00 per person