

Choosing The Bell Tower on 34th

THE SERVICE

One of the most celebrated features of our venue is the level of service we provide.

Over twenty-three hundred clients have trusted our team since we opened in 2009. Custom designing an event just for your needs and reliably helping you in the days, weeks, and months leading up to your event is what we are passionate about. Just a text, email, or phone call away, your Bell Tower on 34th Event Producer is here to assist you with your floorplan, timeline, and menu selections.

As a client, you will gain 24-hour access to real time information related to your event using your personalized Customer Portal. There you are able to manage payments, schedule your tasting and bridal portrait, book appointments with your Event Producer, access vendor information, see your updated floorplan, and even have access to our extensive Bell Tower knowledge base.

On the day of your event our well trained event staff will faithfully take care of you and your guests. We offer a wide array of creative service styles ranging from a buffet, cocktail party, or seated dinner. Whatever you choose, we will not disappoint you.



THE VALUE

“Event Professionals Agree, The Bell Tower on 34th is Houston’s Premier All Inclusive Event Destination with the Best Value.” Day or Evening, Indoors or Outdoors, The Bell Tower on 34th truly does deliver unmatched value. It is the perfect venue for your next stylishly intimate event or classic grand extravaganza because it is such a unique and spectacular location known for its delicious food and quality service, and because The Bell Tower on 34th is ideal for a variety of special occasions of almost any size.

We are great at what we do! Our goal is to deliver excellent events no one will ever forget. It’s what we are passionate about. We will make hosting your event easy and delight and exceed your expectations.

THE LOCATION, THE ATMOSPHERE AND THE AMENITIES

The Bell Tower on 34th has many event spaces for you to choose from. Our famous cascading water wall, stylish ballrooms with dramatic staircases, elegantly appointed dressing rooms, beautiful outdoor gardens with cool fountains and lush greenery, colorful built in dance floor lighting and accent lighting where you get to pick the colors, state of the art distributed sound and projection options, high ceilings, giant chandeliers and so much more...

Once you decide on the ballroom and menu, of course all basic tables, mahogany chivari chairs, floor length linens and napkins (champagne or black), China, Silverware, Stemware, as well as Chefs, Servers and Culinary staff are all included.

Don't worry about who drives on your event night! Our partner hotels have convenient hotel shuttling to and from The Bell Tower on 34th. (Certain conditions apply). Designate the hotel shuttle for you and your guests.

The Bell Tower on 34th truly has so much built in beauty!



ADDITIONAL VALUE FOR OUR BRIDAL CLIENTS

Additional value for our Bridal Customers is complimentary private use of the Bridal Salon for a 2 hour bridal portrait session (photographer provided by you).

A 30 minute ceremony rehearsal is also included when you add a ceremony option.

Loft Balcony Access for Musicians and Photographers and adjustable lighting comes standard.

The Bell Tower on 34th will also provide you with a special voucher you may use for a free Groom's tuxedo and up to \$45 off of each additional men's tuxedo rental at any Al's Formal Wear.

We will reimburse your master account for 100% of Event Cancellation / Postponement Insurance purchased up to \$400. It's easy, just send us the receipt!

All Day Options where the day is yours and yours only is also always available based on availability.

You may use almost any insured vendor you want.



Delicious Menu Inspirations

Brought to you by

The Bell Tower on 34th



With you in mind, Executive Chef Sergio Arellano has the most fantastic cohesive international team of the best talented culinary professionals and experts just for you and your guests.

“You have the largest variety of delicious food options available to you. Just let us know what your taste buds crave. It’s all a part of our goal, To Deliver Excellent Events No One Will Ever Forget. Thank You!”

-Chef Sergio



You'll love our popular house wines.
Just in case, you may also *ADD almost any wine in the world* to your event, ask your producer for details.

Wine, Beer, and house Champagne packages per person.

House Wines

Sycamore Lane Cabernet
Sycamore Lane Pinot Grigio
Sycamore Lane Merlot
Sycamore Lane Chardonnay
House Champagne

Domestic and Imported Beers

Bud Light
Miller Lite
Corona
Shiner Bock

FULL BAR

Options

	<u>Platinum</u>	<u>Silver</u>	<u>Gold</u>
Whiskey	Crown Royal	Windsor	Seagram's 7/ Crown Royal
Bourbon	Maker's Mark	Heaven Hill	Jack Daniels
Scotch	Johnnie Walker Black	Clan Macgregor	Johnnie Walker Red
Vodka	Grey Goose	McCormick	Skyy
—	Stoli Vanilla	McCormick Vanilla	Stoli Vanilla
Gin	Hendricks	Gilbey's	Beefeater
Rum	Bacardi	Ron Rio	Bacardi
Tequila	Patron Silver	Agavales	Sauza 901
Cognac	Remy VSOP	N/A	Remy VSOP

Custom Signature Cocktails Available

SPECIAL BEVERAGE PRICING: Daytime Events and Sunday Nights

Silver Beverage Package \$per person Gold Beverage Package \$ per person
Sunday Events: You May Add Frozen Margaritas to your Gold Beverage Package for no extra charge

Special Champagne Upgrades by the Bottle

Veuve Clicquot \$, Moet (White Star) Imperial \$, Dom Perignon \$, Cristal \$

Beverage prices are per guest for up to 4 hours, includes bar staff *and includes coffee, tea, water, soda, tonic, and juice.*

OUTSIDE LIQUOR AND ALCOHOLIC BEVERAGES ARE PROHIBITED \$5000 fine !

All alcohol is to be provided and poured exclusively by The Bell Tower on 34th staff.

**The Bell Tower on 34th does not offer shots of alcohol at any time. Liquor by the bottle is not an option.
No Consumption Bars.**

The Bell Tower on 34th reserves the right to change brands at any time.

*Add most passed appetizers for just \$ each per person or a basic stationary appetizer display for \$ each per person.
 Turn any of these appetizers into a meal station for \$ pp, includes traditional toppings and condiments.*

Black & Blue Crostini Black Angus Beef topped with caramelized blue cheese and raspberry chipotle sauce on a crostini

Goat Cheese & Caviar topped with spicy mango chutney on table water crackers

Shrimp or Chicken Diablos bacon wrapped stuffed with jalapenos and served with sweet chili sauce

South of the Border Eggrolls served with chicken and chipotle sour cream

Boneless Bacon Wrapped Quail with a chipotle raspberry glaze

Mini Crab Cakes served with caper dill remoulade

Mini Chili Cheese Dogs \$

Tomato Gazpacho with mini grilled cheese

Caprese Salad Skewers fresh buffalo mozzarella, cherry tomatoes and basil with olive oil and balsamic vinaigrette

Spicy Beef Empanadas served with avocado cream

Kebabs beef, chicken, shrimp or vegetable marinated with spicy Moroccan vinaigrette

Potato Stuffed Samosas served with fruit chutney lightly spiced with cilantro and cayenne pepper

Pickled Jalapeno Marinated

Shrimp Shooters served with pico de gallo

Mini Sliders served with french fry shots

Coconut Fried Shrimp served with sweet chili sauce

Melon wrapped in prosciutto

Lamb Pops individual grilled lamb chops served with an infused herb oil

Shrimp Shooter individual shrimp cocktail served in a shot glass

Pigs in a blanket atop a shot of beer

Spicy Escabeche Shrimp Cocktails served in a martini glass with plantain chips and spicy salsa

Fried Festival medley Choice of 4 items, coconut shrimp, crab balls, seasoned fries, spicy beef empanadas, SW eggrolls, Shiner Bock beer battered green beans, chicken bites and dipping sauces

Deviled Eggs topped with fried oysters and maple bacon

Smoked Salmon Mousse served on melba toast

Smoked Salmon Canapes topped with capers and fresh dill

Scallops wrapped with apple smoked bacon

Deconstructed BBQ plate lean chopped beef, potato salad, cole slaw, sauce



The Classical a beautiful arrangement of seasonal fruits, assorted cheeses and spicy raspberry cream cheese torte served with gourmet crackers

The Mediterranean an assortment of hummus, tabouli, baba ganoush, grape leaves stuffed with rice, feta marinated olives and pickled vegetables served with pita bread

The Bell Tower's Delectable Antipasta Display prosciutto and provolone cheese pinwheels, marinated grilled vegetables, a variety of cheeses, raw vegetables, olives, fruits, crackers and dipping sauces

Seafood Raw Bar

Sushi Bar

Gumbo Station

Shrimp and Grits with bacon
wrapped scallops Station

Meatball Station

Mac and Cheese Station

Salad Station

Lobster Bisque Mashed Potato
Martini Bar

Fajita Bar

Quesadilla Station

Southwestern Nacho Bar chile con queso with salsa bar and tri-colored chips

Chocolate Fountain



Main Course ~ Any Style of Service

Totally Flexible, tell us how you want your meal served.

Your choice of soup or salad, two sides and dinner rolls. Includes traditional toppings and condiments.

Special: Choose a Buffet Style and also get a carving station (Beef Tenderloin, Prime Rib, or Asian Spiced marinated Pork Loin with au jus, horseradish cream, and Italian parsley, garlic sauces) and The Classical Fruit & Cheese display, salad, assorted dinner rolls for no extra charge. Replenished only for the guaranteed number of guests.

Seated Includes non-alcoholic beverages, soup or salad, your choice of two sides, bread, coffee and iced tea service, valet, security, wait staff and all other required staffing.

Seated Dual Entrée You may add an extra entrée served on the same plate. Includes non-alcoholic beverages, soup or salad, choice of two sides, bread, coffee and iced tea service, valet, security, wait staff and all other required staffing.

Stations This cocktail style favorite lets you customize your cocktail style event anyway you want. Base price is priced per person which includes non-alcoholic beverages, staffing, valet, and security. (Add 5 stations minimum.) Combine with passed appetizers for added FUN

All menus include non-alcoholic beverages, valet, security, wait staff, and all other required staff.

Vegetarian requirements or allergy considerations should be noted at least 30 days prior to event.

Bell Tower Salad poached Asian pear laced with herbed goat cheese, sundried cranberries, baby spinach with raspberry vinaigrette

Mixed Greens Salad with tomatoes, onions, peppers and cucumbers with roasted shallot balsamic vinaigrette

Classic Caesar Salad with croutons and parmesan cheese

Greek Salad mixed greens, pepperoncinis, black olives, fresh feta cheese and red onions

Caprese Salad Towers marinated roma tomatoes, basil and buffalo mozzarella

Ensalada Romana roma tomatoes, cucumbers, red onions, black olives and fresh basil in Italian vinaigrette with feta cheese

Iceberg Wedge with a creamy ranch dressing, bacon and bleu cheese crumble

Apple and Walnut Salad, green apples, arugula and mixed greens, goat cheese, cucumber and asparagus with smoked tomato walnut dressing

Tuscan Garden Salad Romaine lettuce, Bibb lettuce, radicchio, tomatoes and radishes with balsamic vinaigrette

Baby Greens with California avocado, winter citrus and pistachio vinaigrette



Chicken

Bell Tower Chicken wood grilled chicken breast topped with goat cheese, sautéed sun dried tomatoes, fresh basil, and lemon butter sauce

Chicken Roulade Florentine chicken stuffed w/ mozzarella cheese, spinach and artichokes served with Alfredo sauce

Lemon Thyme Chicken Pan seared chicken breast seasoned with preserved lemon thyme, drizzled with lemon butter sauce

Seafood

Farm Raised Tilapia pan seared and topped with a lemon butter sauce, capers and sundried tomatoes

Blackened Tilapia topped with spicy crawfish étouffée sauce

Blackened Snapper topped with a spicy crawfish étouffée sauce

Beef, Pork, Lamb, Veal

Filet Mignon stuffed with blue cheese, bacon wrapped and topped with a port wine mushroom sauce

Filet Mignon Oscar grilled filet mignon topped with jumbo lump crab sautéed in garlic butter

New York Strip served with a red wine cherry a jus

Slow Roasted Beef with au jus

Herb Crusted Rack of Lamb with mint sherry gravy

Pasta

Bell Tower Pasta Farfalle bowtie pasta w/chopped chicken and jumbo shrimp in white garlic cream sauce

Classic Lasagna with marinara sauce, angus beef and fresh mozzarella cheese

Four Cheese Marinara Lasagna topped with basil pesto

Lobster Ravioli delicate ravioli with lobster filling tosses in arugula and baby shrimp sauce

Pan Seared Chicken Breast topped with capers, tomatoes and fresh basil served with a suga rosa sauce

Prosciutto Stuffed Parmesan Chicken lightly breaded and stuffed with prosciutto, sundried tomatoes and provolone cheese, topped with a trio of sauces

Blackened Chicken topped with a spicy crawfish étouffée sauce

Pan Seared Snapper topped with roma tomatos, capers, and lemon butter sauce

Shrimp Scampi sautéed w/olive oil, garlic, white wine, and tomatoes

Grilled Atlantic Salmon with fennel and tarragon white wine cream sauce

Herb Crusted Halibut in champagne saffron cream

Brioche Crusted Sea Bass with smoked paprika buttermilk sabayon

Roasted Boneless Leg of Lamb with merlot demi glaze

Veal Medallions with morel demi glaze

Pork Tenderloin served with Major Grey's apricot chutney

French Cut Bone in Pork Chop slow braised with spicy Pomodoro sauce

Braised Pork Delicious gently braised in our Demi-Glaze served with sweet and savory plum sauce

Suga Rosa Chicken Lasagna made with marinara alfredo with grilled chicken fresh basil and parmesan cheese

Pasta Primavera made w/sautéed mixed vegetables, black olives, sun dried tomatoes with olive oil, garlic, and fresh lemon juice

Fettuccine Alfredo Fettuccine pasta with alfredo sauce

Portobello Ravioli w/creamy mushroom sauce

Sautéed Mixed Vegetables	(Please Include Two)	Roasted Garlic Fingerling Potatoes
Skewered Marinated Vegetables	Red Beans & Rice w/spicy sausage	Crisp Fried Plantain Chips
Asparagus	Fried Okra w/ garlic stewed tomato sauce	Saffron Rice
Green Beans Almandine	Baked Ziti Pasta with marinara and three cheeses	Three Cheese Scalloped Potatoes
Roasted Baby Vegetables	Penne Pasta with Alfredo	Whipped Sweet Potatoes w/ toasted Marshmallows
Shiner Bock Battered Green Beans	Fusilli with pesto, sun dried tomatoes, and feta cheese	Lobster Bisque Mashed Potatoes
Sautéed French Green Beans	Garlic Mashed Potatoes	Vegetable Tava
Sautéed Mixed Vegetables		Grilled Vegetables
Green Bean Casserole		

Bell Tower Productions

Lighting - Priced Per Ballroom

Custom Monogram	199 ea
Column Lights	149 rm
Cake light/podium light	99 ea

Sound - Priced Per Ballroom

Ceremony iPad Input	99 rm
Handheld or lapel mic	99 ea
Pandora Party Music	99 hr

Table Décor – Priced Per Ballroom

Votive Candle Package	399 rm
Floating Candle package	499 rm
Lantern Package	199 rm
Bronze Candelabras	29 ea
Acrylic Chargers (Gold or Silver)	2 ea
Glass Beaded Chargers	5 ea

Presentations

Video Input (w/audio)	99 rm
55" Flat Screen Monitors	199 ea

Not Included

DJ | Master of Ceremonies w/music mixer or laptop

***These often overlooked items are available for an additional fee.** (Based on availability)

Outdoor Heaters \$125 | Coat Check \$1pp | Extra Ballroom for additional buffets | Early Arrival/Early Check in Times | Next Day Load Out | Overnight Storage for DIY | Vendor Gaff Tape | Accent Lighting | Centerpieces.

Ask your Event Producer for more information.

***Outside Alcohol is prohibited. \$5000 fine per bottle/can automatically billed to you.**

Sparklers/Fireworks/Fog. These special effects are prohibited at the Bell Tower on 34th

Nearby Hotels

Omni Hotel Galleria	713.871.8181	www.omnihoustonhotel.com
Sheraton Brookhollow	713.613.0643	www.sheratonbrookhollow.com
Courtyard by Marriott	713.688.1770	www.marriott.com/houcy