

# Phoenix Park Hotel

## Irish Charm – Capitol Style

*On behalf of the entire team here at the Phoenix Park Hotel I would like to congratulate you on your engagement and thank you for taking a few moments to consider the Phoenix Park for your upcoming wedding reception. Your wedding is a once in a lifetime experience and a day that you will remember forever. We have been hosting weddings on Capitol Hill for the past 35 years and we know a thing or two about making “Memorable Moments”.*

*Our staff is skilled in taking care of all the details and making sure that your day is special. Award winning Chef, Mary Trochowski , will work with you to make the meal a reflection of your taste and style. Your guests will be delighted by the artistic talents of Chef Trochowski and her entire culinary team. All of your guests will be delighted by the grace and charm that each and every one of our team members exemplifies to make sure your family and friends are well taken care of.*

*I guarantee that you can trust in our team to make your wedding a beautiful occasion that you will be able to fondly remember for years to come.*

*At your service,*

*Tracy Zahn*

*Director of Catering Sales*

## Monumental Weddings in a Capitol Setting

## ***Irish Celebration** \$60.00 ++ per person*

### ***Choose Two Cold Displays***

#### ***International Cheese Board***

*Irish, European and Domestic Cheese served with an Abundance of Grapes and Mixed Berries, Sliced Baguette and Assorted Crackers*

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#### ***Fresh Vegetable Board***

*Assortment of Fresh Baby Vegetables served with Bleu Cheese Dressing*

#### ***Grilled & Chilled Vegetable Display***

*An assortment of Seasoned Grilled Vegetables served with Pesto and Hummus Dips and Crusty French Bread*

#### ***Antipasto Platter***

*A Mixture of Grilled Squash, Roasted Peppers, Kalamata Olives, Marinated Artichokes, Fresh Mozzarella Cheese, Thinly Sliced Cured Italian Meats- Prosciutto, Salami, Mortadella, Pepperoni, and Hot Capicola*

#### ***Irish Oak Smoked Salmon Board***

*Imported Irish Oak Smoked Salmon Accompanied by Diced Red Onion, Diced Egg White, Egg Yolks, Capers, & Pumpernickel Bread*

### ***Choose Six Butler Passed or Displayed Hors D'oeuvres***

*Goat Cheese and Strawberry Crostini with Aged Balsamic Glaze*

*Fresh Tomato & Basil Bruchetta*

*Smoked Salmon Mousse served on Pumpernickel Bread with Red Onion and Capers*

*Grilled Chicken Club Crostini with Kerry Gold Swiss Cheese & Applewood Smoked Bacon*

*Fresh Sushi & California Rolls served with Soy Sauce & Wasabi*

*Jumbo Cocktail Shrimp with Traditional Cocktail Sauce*

*Seared Ahi Tuna on a Wonton Crisp with Wasabi, Wakame Salad & Soy Ginger Dipping Sauce*

*Chilled Lobster Spoon with Mango Vinaigrette*

*Risotto Croquettes with Asparagus and Wild Mushrooms*

*Mini Stuffed Potato Skins with Yukon Gold Potatoes and White Truffle Oil*

*Boursin Cheese and Baby Spinach in Phyllo*

*Miniature Shepherd's Pie*

*Sesame Crusted Chicken Skewers*

All prices subject to 21% service charge and 10% sales tax

*Mini Philadelphia Style Cheese Steak Hogie*

*Reuben Puff with Corned Beef, 1000 Island Dressing, Sauerkraut, and Swiss*

*Asparagus Roll Up with Asiago and Blue Cheese wrapped in Phyllo*

*Maui Shrimp Spring Roll with Chili Paste, Coconut Milk, and Cilantro*

*Scallops Wrapped in Bacon*

*Kobe Burger with American Cheese and Sautéed Onions*

*Miniature Crab Cakes with Remoulade Sauce*

*Shoestring Potato Wrapped Shrimp*

• *Baby Lamb Chops with Rosemary Mint Sauce (add \$2.50 pp)*

All prices subject to 21% service charge and 10% sales tax

# *Emerald Isle Soirée* \$85.00++ per person

## *Cold Displays (Select Three)*

### **International Cheese Board**

*Irish, European and Domestic Cheese served with an Abundance of Grapes and Mixed Berries, and Sliced Baguette*

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### **Fresh Vegetable Board**

*Assortment of Fresh Baby Vegetables served with Bleu Cheese Dressing*

~

### **Antipasto Platter**

*A Mixture of Grilled Squash, Roasted Peppers, Kalamata Olives, Marinated Artichokes, Fresh Mozzarella Cheese, Thinly Sliced Cured Italian Meats- Prosciutto, Salami, Mortadella, Pepperoni, and Hot Capicola*

~

### **Irish Oak Smoked Salmon Board**

*Imported Irish Oak Smoked Salmon Accompanied by Diced Red Onion, Diced Egg White, Egg Yolks, Capers Pumpernickel Bread*

### **Seafood Extravaganza ( add \$5.00 per person)**

*Raw Clams and Oysters Served on the Half Shell, Chilled Cocktail Shrimp and Crab Claws, served with Cocktail Sauce, Lemon Wedges, Tabasco and Drawn Butter.*

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### **Charcuterie Display**

*A Selection of Fresh and Smoked Sausages Served with Cornichons, Red Onions, Capers, Olives, Chopped Eggs, Trio of Mustards and Rustic Breads*

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### **Salad Extraordinaire**

*Tender Mixed Artisanal Greens with Grape Tomatoes, Sliced Red Onions, Shaved Carrots, Bacon and Diced Egg served with a variety of dressings*

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### **Baked Brie Wheel**

*Wheel of Brie Cheese, Baked with Almond Slivers, Served with a Raspberry Sauce & French Bread*

## *Hors D'oeuvres (3 displayed, 3 passed)*

*Roasted Grape Tomatoes with Goat Cheese on Toasted Crouton*

*~Smoked Salmon Mousse served on Pumpernickel Bread with Red Onion and Capers*

*Seared Ahi Tuna on a Wonton Crisp with Wasabi, Wakame Salad & Soy Ginger Dipping Sauce*

*~Endive Boats with Maytag Blue Cheese, Candied Walnuts & Fig Sauce*

*Fresh Tomato & Basil Bruchetta*

*~Cold Water Lobster Salad on Toasted Crouton*

*~Fresh Sushi or California Rolls, Served with Soy Sauce and Wasabi*

*~ Goat Cheese and Strawberry Crostini with Aged Balsamic Glaze*

*~Miniature Shepherd's Pie*

*Wild Mushroom & Artisan Cheese in Phyllo*

*Maui Shrimp Spring Roll with Chili Paste, Coconut Milk& Fresh Cilantro*

*~Mini Stuffed Potato Skins with Yukon Gold Stuffed Potatoes & White Truffle Oil*

*~Miniature Beef Wellingtons*

*Scallops Wrapped in Bacon*

*~Baby Lamb Chops with Rosemary Mint Sauce*

*~Sesame Crusted Chicken Skewers*

*~Miniature Crab Cakes with Remoulade Sauce*

## *Action Stations (Select Two)*

### **Pasta Station (\$150.00 Chef Attendant)**

*Bonnie Pasta and Tri-Color Cheese Filled Tortellini & Assorted Julienne Vegetables, Ham, Chicken and Mini Shrimp Tossed with Traditional Alfredo or Roasted Tomato Marinara Sauce & Freshly Grated Parmesan Cheese*

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### **Mashed Potato Bar**

*Homemade Herbed Mashed Potatoes with a toppings bar to include: Whipped Butter, Sour Cream, Fresh Chives, Applenwood Smoked Bacon & Grated Cheese*

All prices subject to 21% service charge and 10% sales tax

***Sirloin Top Round of Beef (\$150.00 Chef Attendant)***

*Served with silver dollar rolls, horseradish, spicy mustard  
& au jus  
~*

***Risotto Station (\$150.00 Chef Attendant)***

*Slow cooked Arborio Rice with Fresh Parmigiano-Reggiano, Wild Mushrooms, Marinated Baby Shrimp, Fresh Asparagus, Julienne of Beef Tenderloin and Free Range Chicken with Crème Fraiche*

***Slow Roasted Turkey Breast (\$150.00 Chef Attendant)***

*Cranberry Chutney and Tarragon Dijonnaise & Silver Dollar Rolls*

# *Royal Gaelic Banquet \$95.00++ per person*

*For your pre-dinner cocktail reception choose the following items*

## *Cold Displays (Select Two)*

### *International Cheese Board*

*Irish, European and Domestic Cheese served with an Abundance of Grapes and Mixed Berries, Sliced Baguette and Assorted Crackers*

~

### *Fresh Vegetable Board*

*Assortment of Fresh Baby Vegetables served with Bleu Cheese Dressing*

~

### *Antipasto Platter*

*A Mixture of Grilled Squash, Roasted Peppers, Kalamata Olives, Marinated Artichokes, Fresh Mozzarella Cheese, Thinly Sliced Cured Italian Meats- Prosciutto, Salami, Mortadella, Pepperoni, and Hot Capicola*

### *Irish Oak Smoked Salmon Board*

*Imported Irish Oak Smoked Salmon Accompanied by Diced Red Onion, Diced Egg White, Egg Yolks, Capers, & Pumpernickel Bread*

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### *Charcuterie Display*

*A Selection of Fresh and Smoked Sausages Served with Cornichons, Red Onions, Capers, Olives, Chopped Eggs, Trio of Mustards and Rustic Breads*

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### *Fresh Fruit and Berries Board*

*Sliced Seasonal Fruit and Fresh Berries Served with Bailey's-Infused Whipped Cream and Warm Chocolate Fondue*

## *Butler Passed Hors D'oeuvres (Select Three)*

*Roasted Grape Tomatoes with Goat Cheese on Toasted Crouton*

~

*~Smoked Salmon Mousse served on Pumpernickel Bread with Red Onion and Capers*

~

*Seared Abi Tuna on a Wonton Crisp with Wasabi, Wakame Salad & Soy Ginger Dipping Sauce*

~

*Endive Boats with Maytag Blue Cheese, Candied Walnuts & Fig Sauce*

~

*Fresh Tomato & Basil Bruchetta*

~

*Sundried Tomato and Goat Cheese Tartlet*

~

*Cold Water Lobster Salad on Toasted Crouton*

~

*Fresh Sushi or California Rolls, Served with Soy Sauce and Wasabi*

~

*Goat Cheese and Strawberry Crostini with Aged Balsamic Glaze*

*Miniature Shepherd's Pie*

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*Shoe String Potato Wrapped Shrimp*

~

*Asparagus Roll Up with Asiago and Blue Cheese*

~

*Artichoke & Boursin Bites with Parmesan Crust*

~

*Wild Mushroom & Artisan Cheese in Phyllo*

~

*~Mini Stuffed Potato Skins with Yukon Gold Stuffed Potatoes & White Truffle Oil*

~

*Miniature Beef Wellingtons*

~

*Caramelized Onion Tartlet*

~

*Scallops Wrapped in Bacon*

~

*Baby Lamb Chops with Rosemary Mint Sauce*

~

*Sesame Crusted Chicken Skewers*

~

*Miniature Crab Cakes with Remoulade Sauce*

All prices subject to 21% service charge and 10% sales tax

# Dinner Stations Menu

## ***Starter Stations (Select Three)***

*Spinach Salad with Goat Cheese, Grated Egg & Smoked  
Bacon Tossed in a Red Wine  
& Dijon Vinaigrette*  
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*Tomato & Mozzarella Tower with Vine Ripe Tomatoes  
Stacked with Buffalo Mozzarella Served with a Sauce Duet*  
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*Greek Salad with Chopped Romaine, Kalamata Olives,  
Fresh Tomatoes, Cucumbers and Feta Cheese*  
~

*Classic Cesar Salad*

*Tender Mixed Artisanal Greens with Grape Tomatoes,  
Sliced Red Onions, and Diced Egg  
With Champagne Truffle Vinaigrette*  
~

*Maryland Cream of Crab*  
~

*Roasted Butternut Squash Bisque*  
~

*Potato Leek Chowder*

## ***Carving Station (Select One)***

*(\$150.00 Chef Attendant)*

***Sirloin Top Round of Beef***  
*Peppercorn crust with seasoned au jus*  
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***Applewood Smoked Ham***  
*Glazed with Honey & Brown Sugar with Homemade  
Biscuits*  
~

***Herb Roasted Pork Loin***  
*With Assorted Mustards and Applesauce*

***Slow Roasted Turkey Breast:***  
*Served with a Cranberry Sauce, and Tarragon Dijonnaise*  
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***Leg Of Lamb***  
*Rosemary roasted, Served with a Fresh Mint Sauce*  
~

***Entrecote Jameson New York Strip Loin***  
*with Diced Tomatoes, Finished with a Jameson Irish  
Whiskey Cream Sauce*

## ***Action Stations (Select Three)***

*Bontie Pasta and Tri-Color Cheese Filled Tortellini*

*& Assorted Vegetables, Tossed with Traditional Alfredo or Roasted Tomato Marinara Sauce & Freshly Grated  
Parmesan Cheese*

*Add Miniature Bay Shrimp Or Grilled Chicken Breast Or Italian Sausage* -

*\$3.00 Per Person*

## ***Mashed Potato Bar***

*Homemade Herbed Mashed Potatoes with  
Butter Pearls, Sour Cream, Fresh Chives, Applewood Smoked Bacon & Grated Cheese*  
~

## ***Risotto Station (\$150.00 Chef Attendant)***

*Slow cooked Arborio Rice with Fresh Parmigiannio-Reggiano, Wild Mushrooms, Marinated Baby Shrimp, Fresh Asparagus,  
Julienne of Beef Tenderloin and Free Range Chicken with Crème Fraiche*  
~

## ***Salmon En Croute***

*Salmon Filet with Creamed Leeks Baked in a Pastry Crust*  
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## ***County Garden Vegetable Bar***

*A wide selection of grilled, sautéed and fresh vegetables delivered from local farms  
Lightly seasoned with butter & spices*  
~

## ***Asian Stir Fry (\$150.00 Chef Attendant)***

*Lo Mein Noodles with Stir Fry Vegetables, and your choice of condiments; Grilled Chicken Breast, Thinly Sliced Flank Steak, &  
Baby Shrimp*  
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# *Traditional Elegance Plated Dinner Packages*

*For your pre-dinner cocktail reception choose the following items*

## *Cold Displays (Select Two)*

### ***International Cheese Board***

*Irish, European and Domestic Cheese served with an Abundance of Grapes and Mixed Berries, Sliced Baguette and Assorted Crackers*

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### ***Fresh Vegetable Board***

*Assortment of Fresh Baby Vegetables served with Bleu Cheese Dressing*

~

### ***Antipasto Platter***

*A Mixture of Grilled Squash, Roasted Peppers, Kalamata Olives, Marinated Artichokes, Fresh Mozzarella Cheese, Thinly Sliced Cured Italian Meats- Prosciutto, Salami, Mortadella, and Hot Capicola*

### ***Irish Oak Smoked Salmon Board***

*Imported Irish Oak Smoked Salmon Accompanied by Diced Red Onion, Diced Egg White, Egg Yolks, Capers and Homemade Irish Brown Bread*

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### ***Charcuterie Display***

*A Selection of Fresh and Smoked Sausages Served with Cornichons, Red Onions, Capers, Olives, Chopped Eggs, Trio of Mustards and Rustic Breads*

~

### ***Fresh Fruit and Berries Board***

*Sliced Seasonal Fruit and Fresh Berries Served with Bailey's-Infused Whipped Cream and Warm Chocolate Fondue*

## *Butler Passed Hors D'oeuvres (Select Three)*

*Roasted Grape Tomatoes with Goat Cheese on Toasted Crouton*

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*~Smoked Salmon Mousse served on Pumpernickel Bread with Red Onion and Capers*

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*Seared Ahi Tuna on a Wonton Crisp with Wasabi, Wakame Salad & Soy Ginger Dipping Sauce*

~

*Endive Boats with Maytag Blue Cheese, Candied Walnuts & Fig Sauce*

~

*Fresh Tomato & Basil Bruchetta*

~

*Sundried Tomato and Goat Cheese Tartlet*

~

*Cold Water Lobster Salad on Toasted Crouton*

~

*Fresh Sushi or California Rolls, Served with Soy Sauce and Wasabi*

~

*Goat Cheese and Strawberry Crostini with Aged Balsamic Glaze*

*Miniature Shepherd's Pie*

~

*Shoe String Potato Wrapped Shrimp*

~

*Asparagus Roll Up with Asiago and Blue Cheese*

~

*Artichoke & Boursin Bites with Parmesan Crust*

~

*Wild Mushroom & Artisan Cheese in Phyllo*

~

*~Mini Stuffed Potato Skins with Yukon Gold Stuffed Potatoes & White Truffle Oil*

~

*Miniature Beef Wellingtons*

~

*Caramelized Onion Tartlet*

~

*Scallops Wrapped in Bacon*

~

*Baby Lamb Chops with Rosemary Mint Sauce*

~

*Sesame Crusted Chicken Skewers*

~

*Miniature Crab Cakes with Remoulade Sauce*

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# *Dinner Selections*

## *Starter Course (Select One)*

### *Classic Caesar Salad*

*Romaine Lettuce with Garlic Croutons, Tossed with the  
Chef's Caesar Dressing & Shaved Romano Cheese*

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### *Spinach Salad*

*Fresh Baby Spinach with Sliced Mushrooms, Shaved  
Hardboiled Eggs, and Thin Red Onions, Served with  
Warm Bacon Vinaigrette*

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### *Powerscourt Salad*

*Tender Mixed Artisanal Greens with Grape Tomatoes,  
Hot House Cucumbers, & Julienne Carrots*

### *Intermezzo*

### *Mango Sorbet*

## *Entrée Course (Select One)*

### *Wild Mushroom Stuffed Chicken*

*Topped with Merlot Demi Glace, served with Roasted Garlic  
Mashed Potatoes, Broccolini and Baby Carrots*  
\$105.00 per person

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### *Grilled Chicken Breast*

*Served with an Apricot Brandy Sauce, Orzo Pasta Risotto  
and Julienned Vegetables*

\$100.00 per person

~

### *Double Cut Pork Chop*

*With an Apple Cider Glaze, Accompanied By Roasted  
Fingerling Potatoes and Vegetable Medley*  
\$110.00 per person

~

### *Grilled Atlantic Salmon*

*With Cucumber Dill Yogurt Sauce, Julienne Vegetables and  
Country Rice Pilaf*  
\$110.00 per person

~

### *With Balsamic Vinaigrette*

*Boston Bibb & Lolla Rosa Lettuces served with Dried  
Cherries, Toasted Walnuts and Goat Cheese served  
with Champagne Truffle Vinaigrette*

~

### *Potato Leek Chowder*

~

### *Maryland Cream of Crab*

~

### *Roasted Butternut Squash Bisque*

~

### *Rack of Lamb*

*Fresh Lamb with a Shallot Jus and Provencal Relish with  
Rosemary Mashed Potatoes*  
125.00 per person

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### *Entrecote Jameson*

*Peppercorn Crusted New York Strip with Diced Tomato  
and Finished with a Jameson Irish Whiskey Cream Sauce,  
Served with Homemade Mashed Potatoes and Grilled  
Vegetables*  
115.00 per person

~

### *Filet Mignon*

*Topped with a Wild Mushroom Confit and Pinot Noir  
Reduction Sauce served with Horseradish Mashed Potatoes  
and Charred Petite Green Beans and Roasted Mini  
Tomatoes*  
\$115.00 per person

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### *Filet and Crab Cake*

*Grilled Filet Mignon with Green Peppercorn Sauce &  
Sautéed Crab Cake with Spicy Roasted Pepper Remoulade,  
served with Gorgonzola Soft Polenta and Seasonal  
Vegetables*  
\$120.00 per person

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### *Seared Sea Bass*

*Chilean Sea Bass served with Lemon Sake Ogo Sauce,  
Roasted Beets and Carrots and Mixed Wild Rice with Fresh  
Herbs*  
\$125.00 per person

### *Filet and Lobster Tail*

*Seared Filet Mignon Topped with a Broiled Lobster Tail and a Sauce Bearnaise,  
Served with Roasted Garlic Mashed Potatoes and Seasonal Vegetables*  
\$130.00 per person

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# BAR SERVICE

## Mixed Drinks

Vodka  
Gin  
Rum  
Scotch  
Bourbon  
Irish Whiskey

## Name Brands

Absolut  
Tanqueray  
Bacardi Silver  
Dewars  
Jack Daniels  
Jameson

## Premium Brands

Grey Goose  
Bombay Sapphire  
Bacardi Gold  
Johnny Walker Black  
Makers Mark  
Bushmills

## Bar – Priced Per Person, by the Hour

	<u>Name Brands</u>	<u>Premium Brands</u>	<u>Beer/Wine Only</u>
<b>First Hour</b>	\$18.00	\$22.00	\$15.00
<b>Each Additional Hour</b>	\$10.00	\$12.00	\$ 9.00

## Hosted

<b>Mixed Drinks</b>	Name Brands	\$ 8.00
	Premium	\$ 9.00
<b>Beer</b>	<b>Domestic Beer – Bottles</b>	
	Budweiser, Bud Light, Miller Light	\$ 6.00
	<b>Imported Beer – Bottles</b>	
	Guinness, Heineken, Amstel Light	\$ 7.00
	<b>Draft Beer (Powerscourt Bar Only)</b>	
	Guinness, Old Dubliner Amber Ale,	\$ 7.00
	Old Dubliner Lager, Bud, Bud Light	\$ 7.00
<b>Wine</b>	<b>House Wine – Chardonnay and Cabernet Sauvignon</b>	
	By the glass	\$ 8.00
	By the bottle	\$36.00
	House Champagne by the bottle	\$36.00
<b>Other</b>	<b>Soft Drinks</b>	\$ 5.25
	Freshly Squeezed Juices	\$ 5.25
	Bottled Water	\$ 5.25
	<b>Cordials</b>	
	Bailey's, Irish Mist, Cognac, Be&B, Grand Marnier	\$ 9.00

Bartender Fee: \$125.00 (1-4 hours), \$75.00 for each additional hour

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