

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

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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

~

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)

Bontie 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, Applewood 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

~

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

~

~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

~

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*

*Tomato & Mozzarella Tower with Vine Ripe Tomatoes
Stacked with Buffalo Mozzarella Served with a Sauce Duet*

*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

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

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

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*

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

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

~

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

~

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

~

~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

~

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

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

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

~

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

~

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

~

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

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

BAR SERVICE

<i>Mixed Drinks</i>	<i>Name Brands</i>	<i>Premium Brands</i>
<i>Vodka</i>	<i>Absolut</i>	<i>Grey Goose</i>
<i>Gin</i>	<i>Tanqueray</i>	<i>Bombay Sapphire</i>
<i>Rum</i>	<i>Bacardi Silver</i>	<i>Bacardi Gold</i>
<i>Scotch</i>	<i>Dewars</i>	<i>Johnny Walker Black</i>
<i>Bourbon</i>	<i>Jack Daniels</i>	<i>Makers Mark</i>
<i>Irish Whiskey</i>	<i>Jameson</i>	<i>Bushmills</i>

Bar – Priced Per Person, by the Hour

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

Hosted

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

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

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