

Thank you for your interest in The Phoenix.
Our Dining Room and Cocktail Room offer an air of
refreshing elegance while providing the highest standard of
food and beverages, quality and service at a very affordable
price.

Our venue can accommodate all types of affairs regardless of the size. From small affairs, which would only utilize the cocktail room, to the luxurious dining room for large affairs.

Our mission is to make your affair memorable.

thephoenix515@gmail.com

610.759.7509

## Cold Buffet Menu

Luncheon Meats (Choice of Three)

ROAST BEEF, HAM, SMOKED TURKEY, TUNA, ITALIAN, VEGETABLE

Cheeses

Salads

(Choice of Two)

POTATO SALAD, MACARONI SALAD, COLE SLAW TOSSED SALAD OR CAESAR SALAD

DINNER ROLLS, SOFT DRINKS, COFFEE & TEA INCLUDED

COOKIE TRAY OFFERED AT \$8 PER TRAY

#### \$24 PER PERSON

(ADD ITEMS FROM HOT BUFFET \$2 - \$5 PER PERSON BASED ON SELECTION)

20 % GRATUITY AND 6% SALES TAX ADDITIONAL

🗕 Prices Subject to Change

Ivory or white table linens included with Package

## Hot Buffet Menu

DINNER ROLLS, SOFT DRINKS, COFFEE & TEA INCLUDED

Choices of Meat (Choice of One or Two)

- ROASTED ROSEMARY CHICKEN
- LEMON & HERB CHICKEN
- CHICKEN MARSALA
- OVEN ROASTED FRESH HERB TURKEY BREAST
- HERB CRUSTED SALMON
- CHICKEN PAPRIKASH
- PRIME RIB \*ADDITIONAL FEE MP\*

- HONEY GLAZED GRILLED HAM
- DOUBLE PIT SMOKED HAM
- ROASTED TOP ROUND OF BEEF
- WITH AU JUS
- · SIRLOIN BEEF TIPS WITH MUSHROOMS & ONIONS
- PORK SAUSAGE AND PEPPERS

#### Sides (Choice of Three)

- PENNE ALLA VODKA STUFFED SHELLS
- ALLA MARINARA
- BREAD FILLING
- RED SKINNED GARLIC MASHED POTATOES
- RICE PILAF SEASONAL VEGETABLES
   HOUSE SALAD
- TERIYAKI GLAZED
  - GREEN BEANS
- CALIFORNIA BLEND VEGETABLES
- CAESAR SALAD
  - TOSSED SALAD WITH
    - GOAT CHEESE &
    - TOASTED PECANS

COOKIE TRAY OFFERED AT \$8 PER TRAY

#### \$32 PER PERSON (1 MEAT) \$36 PER PERSON (2 MEATS)

Add additional meat - \$3 per person Add aditional side for \$1.50

20% GRATUITY AND 6% SALES TAX ADDITIONAL

Ivory or white table linens included with Package

# Family Style

#### (Parties of 50 or more)

DINNER ROLLS, SOFT DRINKS, COOKIES, COFFEE & TEA INCLUDED

#### Dinner

- (Choice of Three)
- ROSEMARY ROASTED CHICKEN BREAST
- LEMON & HERR CHICKEN
- CHICKEN MARSALA
- ROASTED TURKEY BREAST WITH CRANBERRY SAUCE
- HONEY GLAZED GRILLED HAM HERB CRUSTED SALMON
- PRIME RIB \*ADDTIONAL FEE MP\*

- · ROASTED TOP ROUND OF BEEF
  - SIRLOIN BEEF TIPS WITH
    - MUSHROOMS & ONIONS
- PORK SAUSAGE AND PEPPERS
- SHRIMP AND SCALLOPS ALFREDO OVER PENNE PASTA
- STUFFED FLOUNDER WITH CRABMEAT & SPINACH

Torred Salad

CAESAR, GARDEN OR GOAT CHEESE & TOASTED PECANS

### Sides Dishes (Choice of Two)

- SEASONAL VEGETABLES
- · TERIYAKI GLAZED GREEN BEANS
- · GLAZED CARROTS
- RED SKINNED GARLIC MASHED POTATOES
- BREAD FILLING
- RICE PILAF
- PENNE ALLE VODKA
- STUFFED SHELLS MARINARA

#### \$60 PER PERSON

- \* \*Add additional meat \$3/pp
- \* \*Add Champagne Toast \$1/pp
- To Add Hors D'oeuvres to your menu, see page 6

20% GRATUITY AND 6% SALES TAX ADDITIONAL

Ivory or white table linens included with Package

## All Inclusive Family Style

#### (Parties of 50 or more)

INCLUDES SIX HORS D'OEURVES FOR COCKTAIL HOUR, FULL FAMILY STYLE DINNER\*, TOAST, SODA PLUS, FOUR (4) HOUR OPEN BAR

#### Hors D'Oeuvres

(Choice of Buller 4 passed & 2 Stationary options) (SEE SELECTION LIST ON PAGE 6) (PREMIUM PASSED AT ADDITIONAL FEE)

#### Tossed Salad

(PLAIN OR WITH GOAT CHEESE AND TOASTED PECANS)

#### Dinner (Choice of Three)

- CHICKEN MARSALA
   ROASTED TURKEY BREAST WITH
- CRANBERRY SAUCE
- · HONEY GLAZED GRILLED HAM
- ROSEMARY ROASTED CHICKEN
   LEMON & HERB CHICKEN
- HERB CRUSTED SALMON
- PORK SAUSAGE AND PEPPERS

- ROASTED TOP ROUND OF BEEF
   SIRLOIN BEEF TIPS IN MUSHROOMS
- & ONION SAUCE

  SHRIMP AND SCALLOPS ALFREDO
- OVER PENNE PASTA
- STUFFED FLOUNDER WITH CRABMEAT & SPINACH
  - PRIME RIB \*ADDTIONAL FEE MP\*

### Sides Dishes

#### (Choice of Two)

- PENNE ALLA VODKA
   BREAD FILLING RICE PILAF
- SEASON VEGETABLES

   FRESH STEAMED CALIFORNIA BLEND
  VEGTABLES
  - MASHED POTATOES GLAZED CARROTS

#### \$110 PER PERSON

COMPLIMENTARY TOAST, LINEN NAPKINS, CHAIR COVERS, SODA, COFFEE & TEA

20% GRATUITY AND 6% SALES TAX ADDITIONAL

Champagne or White colored table linens included with Package

## Plated Meals

DINNER ROLLS, SOFT DRINKS, COFFEE & TEA INCLUDED

### Main Course

- BRAISED SHORT RIB IN A RED WINE SAUCE WITH HORSERADISH CRÈME
- HERB CRUSTED CHICKEN BREAST WITH LEMON BUTTER SAUCE
- CHICKEN WITH MUSHROOM WHITE SAUCE SERVED OVER EGG NOODLES
- SALMON WITH TRUFFLE SAUCE
- CRAB STUFFED FLOUNDER
- HOMEMADE ALFREDO SAUCE OVER PENNE WITH CHICKEN OR SHRIMP
- FILET MIGNON \*MP\*

#### Tossed Salad

CAESAR, GARDEN OR GOAT CHEESE & TOASTED PECANS

### Sides Dishes (Choice of Two)

SEASONAL VEGETABLES

MASHED POTATOES

- · HONEY GLAZED CARROTS
- · TERIYAKI GLAZED GREEN BEANS
- TERIYAKI GLAZED GREEN BEANS
   RED SKINNED GARLIC WHIPPED
- BREAD FILLING
   RICE PILAF
- · PENNE ALLE VODKA
- STUFFED SHELLS MARINARA

#### \$40 - \$60 PER PERSON

Add Champagne Toast - \$1/pp Add Chair Covers \$4/pp & Linen Napkins \$1/pp

#### 20% GRATUITY AND 6% SALES TAX ADDITIONAL

Champagne or White colored table linens included with Package

## Brunch

PLAIN OR STUFFED FRENCH TOAST SCRAMBLED EGGS OR OUICHE

HASH BROWN CASSEROLE OR BREAKFAST POTATOES

TOSSED OR CAESAR SALAD

PENNE ALLE VODKA OR STUFFED SHELLS

ASPARAGUS OR CALIFORNIA BLEND VEGETABLES

BACON AND SAUSAGE

ASSORTED BREADS & ROLLS

ASSORTED FRUIT

Coffee, Tea, Soft Drinks & Assorted Juices Included

Mimosas Available

\$25 PER BOTTLE, BERRIES & ORANGE JUICE INCLUDED

\*\* OMELETTE STATION OFFERED AT ADDITIONAL \$3/PERSON\*\*

ASSORTED MUFFINS & CHOCOLATE CHIP COOKIES AVAILABLE AT \$3 PER PERSON

#### \$32 PER PERSON

20% GRATUITY AND 6% SALES TAX ADDITIONAL

Ivory or White table linen provided
\*Linen napkins available for \$1 per person

## Sweet 16 Menu

#### CHOICE OF 2 ITEMS:

CHICKEN FINGERS

JUMBO WINGS

BONELESS WINGS

CHEESEBURGER SLIDERS
PIZZA (CHEESE OR PEPPERONI)

#### CHOICE OF 2 ITEMS:

FRENCH FRIES

TATER TOTS

MAC & CHEESE

CHEESESTEAK EGG ROLLS

SOFT PRETZEL BITES

MAC & CHEESE BITES

FRESH FRUIT SALAD

TOSSED SALAD

Soft Drinks & Assorted Juices Included

#### \$25 PER PERSON

20% GRATUITY AND 6% SALES TAX ADDITIONAL

Ivory or White table linen provided
\*Linen napkins available for \$1 per person

## Hors D'oeuvres Selections

## Display Platters

VEGETABLE CRUDITÉ WITH DIP \$3.00 PER PERSON PITA, HUMMUS & OLIVE ARRANGEMENT \$4.00 PER PERSON ASSORTED CHEESE & MEAT ANTIPASTO BOARD \$4.50 PER PERSON

### Display Hor D'oeuvres

- SWEDISH MEATBALLS
- . SHRIMP AND CHICKEN POT STICKERS
- VEGETABLE, CHICKEN OR SHRIMP SPRING ROLLS WITH SWEET CHILL SAUCE
- SPANAKOPITA
- MAC & CHEESE BITES
- · CHEESESTEAK EGGROLLS
- · POTATO PANCAKES WITH SOUR CREAM OR APPLE SAUCE

SELECTION OF 2 - \$4.50 PER PERSON SELECTION OF 3 - \$5.50 PER PERSON SELECTION OF 4 - \$6.50 PER PERSON

### Premium Hor D'oeuvres

- . BBQ PORK SLIDERS TOPPED WITH WASABI SLAW
- · CHICKEN BACON SLIDERS
- BEEF SLIDERS WITH CHIPOTLE AIOLI
- BEEF SLIDERS WITH CHIPOTLE AIOI
   BACON-WRAPPED SCALLOPS
- MINI LAMB KABOBS WITH MINT YOGURT DIP
- . JUMBO SHRIMP COCKTAIL SHOOTERS WITH COCKTAIL SAUCE
- ITALIAN CROSTINI WITH THINLY SLICED BEEF FILET TOPPED
- WITH ONION CONFIT (VINEGAR BASE)

   BACON WRAPPED BEEF FILET MEDALLION
- SMOKED GOUDA BACON MAC & CHEESE BITES
- · HOG WINGS (SMOKED PORK SHANK- YOU PICK SAUCE!)

#### SELECTION OF 2 - \$7.00 PER PERSON SELECTION OF 3 - \$9.00 PERSON SELECTION OF 4 - \$11.00 PERSON

PLEASE NOTE: FOR PARTIES WITH PASSED HOS'D'OEUVRES ONLY \$13/PERSON SERVICE FEE APPLIES

## Desserts

### Cookies

CHOCOLATE CHIP, OATMEAL RAISIN, RED VELVET, PEANUT BUTTER BLOSSOM

#### \$8 PER TRAY OF 12

#### Individual Desserts

- TUXEDO BOMB
- · CHOCOLATE MARQUISE
- LIL RED VELVET
- PEANUT BUTTER EXPLOSION
- RASPBERRY LEMON DROP
- INDIVIDUAL KEY LIME PIE
- · INDIVIDUAL MANGO GUAVA CAKE

SELECTION OF 1 - \$6 PER PERSON SELECTION OF 2 - \$10 PER PERSON SELECTION OF 3 - \$13 PER PERSON

### Whole Pies & Cakes

- STRAWBERRY & VANILLA CAKE
- CHEESECAKE
  - · DEATH BY CHOCOLATE CAKE

SELECTION OF 1 - \$7 PER PERSON SELECTION OF 2 - \$9 PER PERSON SELECTION OF 3 - \$11 PER PERSON

20% GRATUITY AND 6% SALES TAX ADDITIONAL

## Station Enhancements

#### \$75 ATTENDANT FEE PER 50 GUESTS

#### Pasta Station

PENNE ALLE VODKA, ALFREDO, MARINARA \$4.50 PER PERSON

#### Baked Potato Station

WHIPPED SWEET POTATOES WITH YOUR FAVORITE TOPPINGS SCALLIONS, MINI MARSHMELLOWS, CHEDDAR CHEESE, SOUR CREAM & BACON \$5.50 PER PERSON

#### Taco Nacho Station

TENDER BEEF AND CHICKEN, SHREDDED LETTUCE, CHEDDAR CHEESE, ONIONS, GUACAMOLE, SALSA, SOUR CREAM SOFT AND HARD TACO SHELLS, AND NACHO CHIPS \$700 PER PERSON

### Carving Station

- ROAST PRIME RIB OF BEEF
- . PRIME RIB CREAMY HORSERADISH SAUCE
- · ROAST BREAST OF TURKEY
- · ROAST TURKEY BREAST, CRANBERRY RELISH
- ROAST TORKET BREAST, CRANDERRY RELIST
   ROAST BEEF TENDERLOIN
- ROAST BEEF TENDERLOIN, CREAMY HORSERADISH SAUCE AND COARSE MUSTARD ROAST LOIN OF PORK
- ROAST PORK LION, COARSE GROUND MUSTARD, APRICOT JAM
- CHERRY-GLAZED HAM
- · CHERRY-GLAZED HAM WITH SWEET PINEAPPLE SAUCE

#### (\$10-\$15 PERSON - MARKET PRICE)

PLEASE NOTE: FOR PARTIES WITH STATIONS ONLY, \$13/PERSON SERVICE FEE APPLIES

# Bar Options

### Open Bar

INCLUDED IN ALL INCLUSIVE PACKAGES TAB BAR OPTION AVAILABLE & MUST BE PAID AT END OF EVENT

Unlimited

Limited

LIQUOR, DRAFT BEER, & WINE DRAFT BEER & WINE \$35 PER PERSON

\$22 PER PERSON

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Cash Bar

(ALL GUESTS PAY FOR THEIR OWN BEVERAGES)

Type	Price per drink
LIQUOR (MIXED DRINKS)	\$6-8
WINE	\$6
BEER (12 OZ.)	\$4
BEER (SMALL PITCHER)	\$7
BEER (LARGE PITCHER)	\$10
BEER (NON-ALCOHOLIC)	\$3
BEER (BOTTLE & CAN)	\$4-8

### Signature Drinks

Mojitos, Margaritas, Old Fashions, Martinis, Mules, and more!

Bartender fee for all events is \$125.00 per bartender

Champagne, Prosecco or Moscato Toast - \$1/person

# Available Alcohol

## Liquor

Jack Daniels
Jim Beam
Southern Comfort
Seagram's VO
Makers Mark Bourbon

Crown Royal Woodford Reserve Jameson Irish Whiskey

Bombay Gin Tanqueray Gin Tito's Vodka

Absolute Vodka 3 Olives Vodka

Grey Goose Vodka Christian Bros. Brandy Bacardi Light Rum

Malibu Coconut Rum

Captain Morgan Spiced Rum
Dewar's Scotch

Johnnie Walker Red Jagermeister Kahlua Coffee Liquor

Kahlua Coffee Liquor Bailey's Irish Cream Milagro Tequila Blanco

Lunazul Reposado

Others available on Request

## Draft Beer

Miller Lite Yuengling Lager

#### Bottles available on Request

Coors Light
Bud Light
White Claw
Angry Orchard
& more

Wine

Chardonnay Moscato Pinot Grigio

Reisling Sauvignon Blanc White Zinfandel

Cabernet Sauvignon

Merlot Pinot Noir

Others available on request

List subject to change

-0

## Rental & Ceremony Fees

### Rental Fees

(Parties of 30 - 50 guests)

\$350

(Parties of 51 - 80 guests)

\$450

(Parties of 81 - 110 guests)

\$550

(Parties of 110+ guests)

\$650

Indoor Ceremony

\$350

Chairs & Set up provided Officiant not provided

Champagne or White table linens are standard with all parties Various table linen colors and overlays are also available upon request

Chair covers, sashes and linen napkins can be rented or purchased privately.

# Vendor Suggestions

#### Guest Accommodations



3723 NAZARETH RD, EASTON, PA WWW.EASTON.HAMPTONINN.COM 610-250-5092



3882 EASTGATE BLVD BLDG 1, EASTON, PA 18045 WWW.HILTON.COM/EN/HOTELS/ EWREARU-TRU-EASTON (610) 258-6100

## Photographer

ANDRIA NELSON PHOTOGRAPHY ANDRIANELSONPHOTOGRAPHY.COM 570-977-2573

EVENING SUN ENTERTAINMENT (484) 403-0347

> SONIC DJS (610) 252-4847

DJS

LEHIGH VALLEY EVENTS &
PRODUCTIONS, LLC

GRUVIN ENTERPRISES PROFESSIONAL DISC JOCKEY'S & LIGHTING COMPANY (610) 252-4847

### Desserts & Wedding Cakes

(610) 390-2861

SWEETS N SAVORIES BAKERY 610-365-8051 LET THEM EAT CAKE 610-216-9516 SWEET GIRLZ (610) 829-1030

Transportation





## Banquet & Event Conditions

- 1) THE PHOENIX RESERVES THE RIGHT OF ASSIGNMENT OF COCKTAIL ROOM FOR SMALLER GROUPS.
- 2) THE PHOENIX FURNISHES ALL STAFF.
- 3) ABSOLUTELY NO ALCOHOLIC BEVERAGES ARE PERMITTED TO BE BROUGHT INTO OR REMOVED FROM THE PREMISES. NO ONE UNDER 21 YEARS OF AGE WILL BE SERVED.
- ALCOHOLIC BEVERAGES. VIOLATORS ARE SUBJECT TO REMOVAL FROM THE FACILITY.
- 4) ALL PRICES ARE SUBJECT TO CHANGE.
- 5) THE RESERVING PARTY MUST NOTIFY THE PHOENIX NO LATER THAN 7 DAYS PRIOR TO
- THE AFFAIR AS TO THE NUMBER OF PERSONS THAT WILL ATTEND AS WELL AS CHOICE OF MENU. THE FINAL BOOKING NUMBER WILL BE USED FOR ALL CHARGES & FINAL INVOICE.
- LAST MINUTE ADDITIONS WILL BE CHARGED ACCORDINGLY.
- 6) THERE WILL BE NO TAKE-OUTS OF LEFT-OVER FOOD PROVIDED BY THE PHOENIX.
- 7) IF CANCELLATION IS MADE AFTER BOOKING, THE DEPOSIT IS NOT REFUNDABLE.
  - PAYMENT WILL ONLY BE ACCEPTED WITH CASH, PERSONAL CHECK, BANK CHECK, OR
  - CREDIT OR DEBT CARD. USE OF CREDIT OR DEBT CARD SUBJECT TO 3% SERVICE FEE.
- DEPOSITS ARE TRANSFERRABLE TO FUTURE DATES AND EVENTS.

  8) DECORATIONS ARE PERMITTED. NO TAPE, PINS, OR ANYTHING ON WALLS PERMITTED.
  - LOOSE GLITTER, CONFETTI, SEQUINS AND THE LIKE ARE NOT PERMITTED. BALLOONS WITH
  - CONFETTI OR GLITTER INSIDE OF THEM ARE NOT PERMITTED
  - 9) DAMAGES TO ANY OF THE PHOENIX FACILITY OR PROPERTY WILL BE THE RESPONSIBILITY OF THE RENTING PARTY AND COST FOR REPAIR AND/OR REPLACEMENT WILL BE CHARGED
  - TO THE RENTING PARTY. 10) PHOENIX DOORS WILL OPEN 1 HOUR BEFORE THE SCHEDULED AFFAIR. RECEPTIONS AND
  - PARTIES MAY NOT EXTEND BEYOND 12:00AM.
- 11) CONTRACTS ARE BASED ON A 4 HOUR EVENT TIME PERIOD AND 5-HOUR WEDDING TIME PERIOD. EXAMPLE: 1-HOUR COCKTAILS WITH BAR OPEN, 1 HOUR DINNER (BAR IS CLOSED
- DURING DINNER, 4 HOURS BAR IS OPEN).
- 12) A FEE OF \$10.00 PER PERSON, BASED ON THE ORIGINAL DINNER RESERVATION, WILL BE ASSESSED PER HOUR OR PART THERE OF BEYOND THE TOTAL OF 4 HOURS OPEN BAR. THE
- MAITRE D' & MANAGER WILL HAVE FINAL PERMISSION FOR ANY ADDITIONAL TIME. AN
- ADDITIONAL BARTENDER FEE MAY APPLY.

  13) ALL EVENTS MUST BE PAID IN FULL 7 DAYS PRIOR TO THE AFFAIR UNLESS OTHERWISE
- ARRANGED WITH BANQUET MANAGER.
- 14) BAKED GOODS OR CAKES FOR ANY AFFAIR ARE THE COMPLETE RESPONSIBILITY OF THE RENTING PARTY. ALL ITEMS MUST BE PREPACKAGED AND HANDLED BY THE RENTING PARTY. IS MUSICIANS AND ALL THEIR EQUIPMENT MUST BE CONFINED TO THE STAGE (PLATFORM)
- AREA. NO EQUIPMENT WILL BE PERMITTED OFF THIS AREA.
- 16) THE PHOENIX IS A NON SMOKING, NON VAPING AND DRUG FREE VENUE. SMOKING IS ALLOWED OUTSIDE OF THE BUILDING. ALL VIOLATORS WILL BE REMOVED AND THE EVENT MAY BE IMMEDIATELY ENDED AT THE DISCRESSION OF THE MANAGER.

We want your day to be as
amazing as possible!
If there is something your heart
desires, please let us know and
we will do our best to
accommodate you!

On behalf of all of us at The Phoenix, Thank you for choosing us!

