



LET'S
DO
THIS.

The Phoenix

2019 WEDDING
PACKAGES

PACKAGE OPTIONS

SILVER PACKAGE

\$89 / PER PERSON Inclusive

[Includes sales tax and service charge]

- Passed bubbly upon guests arrival
- Three passed house hors d'oeuvres
- Two course meal
- Three hour bar with beer, house red, white wine + soft drinks
- House champagne toast for wedding party
- Wedding party suite pre-stocked with beer, house wine + soft drinks

MENU SELECTIONS

First Course – Choice of Salad or Soup

Entrée – Choice of One

Marinated Supreme Chicken Breast | yukon gold potato puree, charred broccolini, demi glace

Braised Short Rib | caramelized garlic potato puree, agrodolce, braising au jus

Faroe Island Salmon | roasted asparagus, cipollini onions, garlic fregula sarda, saffron cream

Seared Sirloin | charred rapini, chili flakes, creamed polenta, demi glace

GOLD PACKAGE

\$134 / PER PERSON Inclusive

[Includes sales tax and service charge]

- Passed bubbly upon guests arrival
- Three passed premium hors d'oeuvres
- One displayed hors d'oeuvre
- Two course meal
- Four hour bar with Tier 1 Liquor, house beer + [2] local beers, house red and white wine + soft drinks
- House champagne toast for all guests
- House red and white wine served with dinner
- Wedding party suite pre-stocked with beer, house wine + soft drinks

MENU SELECTIONS

First Course – Choice of Salad or Soup

Entrée – Choice of One

Duet of Short Rib and Supreme Chicken Breast | blue cheese creamed potatoes, roasted leek, truffle bordelaise

Duet of Faroe Island Salmon and Crab | stuffed with jumbo lump crab, saffron-infused potato puree, grilled asparagus, caviar cream

Marinated Supreme Chicken Breast | chive potato puree, grilled asparagus with fennel pollen, chicken demi glace

Filet Mignon | yukon gold potatoes with parmesan, shiitake mushroom, bok choy, black garlic bordelaise

DIAMOND PACKAGE

\$172 / PER PERSON Inclusive

[Includes sales tax and service charge]

- Passed bubbly upon guests arrival
- Four passed premium hors d'oeuvres
- One displayed hors d'oeuvre
- Three course meal
- One late night station
- Four hour bar with Tier 3 Liquor, house beer, [2] local beers, house red and white wine + soft drinks
- House champagne toast for all guests
- Upgraded red and white wine served with dinner [see your wedding consultant for selections and availability]
- His + hers signature craft drink for cocktail hour
- Wedding party suite pre-stocked with beer, house wine + soft drinks

MENU SELECTIONS

First Course – Choice of Salad or Soup

Intermezzo – Madison's Sorbet

Entrée – Choice of One

Duet of New York Strip and Prawns | yukon gold potato puree, roasted brussel sprouts, guanciale, salsa verde

Halibut | cauliflower potato puree, haricot vert, thyme butter sauce

Filet Mignon | "oscar style", chive potato puree, garlic roasted rapini, topped with crab and tomatoes

Duet of Lamb | grilled rack, braised shoulder, Italian parsley potatoes, pearl onions

INCLUDED PACKAGE AMENITIES



ALL PACKAGES

Personalized **Wedding Consultant** that will work with you from the initial contract through the day of your event

All **Staffing** included: bartenders, servers and event captain

White floor length **Linens** with a black, white or ivory overlay and napkin color of your choice

Chiavari Chairs included in price

Complimentary **Cake Cutting** and service

Complimentary **Private Menu Tasting** for up to 4 people

Wedding Party Suite pre-stocked with appropriate hors d'oeuvres and beverages

Upgraded **Wireless Internet** available on all floors

Ability to accommodate any **Dietary Needs** at no extra cost

Hosted **Parking + Valet Service** can be arranged through your wedding consultant. Parking garage located directly behind The Phoenix



PLEASE NOTE

Minimum of 75 guests to receive package pricing

Food and beverage minimum must be met before service-charge and tax are applied

Customized packages are available

Upgrades to packages available and priced accordingly

Prices & menus effective for events taking place through December 31, 2019

22% service charge & 7% sales tax applied to all food & beverage, all prices are subject to change



First course options – ALL PACKAGES

SALADS

The Phoenix Salad | Arcadian Blend, Candied Walnuts, Bleu Cheese, Pickled Red Onions, White Balsamic Vinaigrette

Caesar Salad | Grilled Garlic Breadcrumbs, Shaved Parmesan, Black Garlic Caesar Dressing

Caprese Salad | Heirloom Tomatoes, Burrata, Basil Crystals, Grissinis

Little Gem Salad | Dates, Pickled Red Onion, Truffle Goat Cheese, Ricotta Salata, Fennel Pollen, White Balsamic Vinaigrette

“Wedge” Salad | Applewood bacon, Golden Tomatoes, Crumbled Gorgonzola Cheese, House Ranch

Asparagus Salad | Garlic Emulsion, Tomato Vinaigrette [House Favorite]

Strawberry Salad | Frisee, Red Onion, Candied Pecans, Feta, Balsamic Vinaigrette

SOUPS

Potato and Leek

Lobster Bisque +3

Cauliflower Mushroom

Creamy Tomato Basil Bisquee

PACKAGE UPGRADES

[Upgrade prices do not include sales tax and service charge]

BEVERAGE UPGRADES

- Additional hour of bar time \$5 per person
- Additional half hour of bar time \$4 per person
- Upgrade to Tier 1 Liquor [from beer + wine] \$5 per person
- Upgrade to Tier 2 Liquor [from Tier 1] \$5 per person
- Upgrade to Tier 3 Liquor [from Tier 2] \$5 per person
- House red or white wine \$32 per bottle
- Premium red or white wine [see your wedding consultant for selections and availability]
- House champagne \$32 per bottle
- Premium champagne [Domaine Chandon] \$48 per bottle
- His & hers signature craft drink AQ

MENU UPGRADES

- Choice of entrée \$5 per person [per additional choice]
- Additional hors d'oeuvre AQ
- Madison's Gelato served with wedding cake \$5 per person
- Pretzel brittle wedding favors \$3.50 each

DECOR + MISCELLANEOUS

- Chiavari chairs included in price
- Chair covers [includes colored sash of your choice & labor] \$4 per chair
- Chargers \$1 each
- Votive candles \$1 each
- Mirrors \$2 each
- Risers and staging [4x8] \$25 per section
- Dance floor upgrade: black and white checkered or all white AQ

LATE NIGHT STATIONS

- Cincinnati coney station \$9 per person
- Mini hot dog bar \$7 per person
- Mini taco bar \$9 per person
- Japanese bun station \$9 per person
- Belgian waffle station \$7 per person
- Slider bar \$9 per person