

General Information

Minimum of 125 guests.

White napkins and table linens provided.

All main course meals are served with chef's selection of starch and fresh vegetable, rolls and butter, coffee, decaffeinated coffee and tea.

Upgrades are available, including champagne toast, extra hour of bar, wines, chocolate dipped strawberries, and alternative side dishes.

Food and beverage minimums must be met before gratuity and tax are applied.

The Phoenix does not charge a cake cutting fee!

All prices and menus are effective for events taking place January 1, 2009 through December 31, 2009.

The Phoenix

PACKAGE	COST	INCLUSIVE OF TAX & GRATUITY	PASSED HORS D'OEUVRES	BAR	DINNER WINE	CHAMPAGNE TOAST	MISC.
PHOENIX	\$50	Yes	Two	Beer & Wine 3 Hours	No	No	
SILVER	\$65	Yes	Three	Call Liquor 3 Hours	No	No	Duet Entrée Chair Covers
GOLD	\$80	Yes	Three	Premium Liquor 4 Hours	Yes	Yes	Enhanced Entrée Selection Chair Covers
PLATINUM	\$100	Yes	Four	Premium Liquor 4 Hours	Yes, Upgraded	Yes	Displayed Hors D'oeuvre Choice of Entrée Strawberries Chair Covers

513-721-8901
www.thephx.com
 812 Race Street, Cincinnati, OH 45202

Inclusive Wedding Packages 2009



The Phoenix Wedding Package

Two Passed Hors D'oeuvre • Two Course Meal
Three-Hour Continuous Bar With Beer, Wine and Soft Drinks
Cost: \$50.00 Per Person Inclusive (Includes Tax & Gratuity)

PASSED HORS D'OEUVRE
Choice of Two

FIRST COURSE
Choice of One

Caesar Salad with Parmesan and Herb Seasoned Croutons
Romaine Salad, Sundried Tomatoes, Black Olives, Mushrooms,
Smoked Mozzarella and Herb Vinaigrette
Romaine Salad with Sliced Cucumbers, Tomatoes, Shredded Carrots
and Herb Vinaigrette

MAIN COURSE
Choice of One

Norwegian Salmon with White Wine Dill Cream Sauce
Chicken Marsala, Breast of Chicken with Mushroom Marsala Wine Sauce

The Silver Wedding Package

Three Passed Hors D'oeuvre • Two Course Meal • Chair Covers
Three-Hour Continuous Open Bar with Call Brand Liquor
Cost: \$65.00 Per Person Inclusive (Includes Tax & Gratuity)

PASSED HORS D'OEUVRE
Choice of Three

FIRST COURSE
Choice of One

Caesar Salad with Parmesan and Herb Seasoned Croutons
Phoenix Salad of Mixed Greens, Walnuts, Bleu Cheese, Bermuda Onions
and Port Wine Vinaigrette
Romaine Salad, Sundried Tomatoes, Black Olives, Mushrooms,
Smoked Mozzarella and Herb Vinaigrette

MAIN COURSE
Choice of One

Breast of Chicken, Roasted Garlic and Sundried Tomato Cream Sauce
Norwegian Salmon, Baked with Champagne Cream Sauce,
Topped with Fresh Leeks
Pork Loin Seasoned with Fresh Rosemary and Port Wine Sauce
Duet of Chicken and Salmon with Caribbean Mango Salsa

The Gold Wedding Package

Three Passed Hors D'oeuvre • Two Course Meal • Chair Covers
Four-Hour Continuous Open Bar with Call Brand Liquors
House Red and White Wine Served with Dinner
Cost: \$80.00 Per Person Inclusive (Includes Tax & Gratuity)

PASSED HORS D'OEUVRE
Choice Of Three

FIRST COURSE
Choice of One

Lobster Bisque • Caesar Salad with Parmesan & Herb Seasoned Croutons
Phoenix Salad of Mixed Greens, Walnuts, Bleu Cheese, Bermuda Onions
and Port Wine Vinaigrette
Romaine Salad, Sundried Tomatoes, Black Olives, Mushrooms,
Smoked Mozzarella and Herb Vinaigrette

MAIN COURSE
Choice of One

Filet Mignon with Béarnaise Sauce
Duet of Petite Filet Mignon with Béarnaise and Shrimp Provençal
Duet of Petite Filet Mignon and Roasted Chicken Breast, Sauce Chasseur
Duet of Petite Filet Mignon and Baked Norwegian Salmon, Sauce Charone

The Platinum Wedding Package

Four Passed Hors D'oeuvre • Displayed Hors D'oeuvre • Chair Covers
Two Course Meal • Four-Hour Continuous Open Bar with Premium Brand Liquors
Upgraded Red and White Wine Served with Dinner • Champagne Toast
Chocolate Dipped Strawberry Served with Client's Wedding Cake
Cost: \$100.00 Per Person Inclusive (Includes Tax & Gratuity)

PASSED HORS D'OEUVRE
Choice of Four

DISPLAYED HORS D'OEUVRE

Domestic and Imported Cheese with Crackers
Crudite of Asparagus and Baby Carrots with Roasted Red Pepper Dip

FIRST COURSE
Choice of One

Lobster Bisque • Caesar Salad with Parmesan and Herb Seasoned Croutons
Phoenix Salad of Mixed Greens, Walnuts, Bleu Cheese, Bermuda Onions
and Port Wine Vinaigrette
Romaine Salad, Sundried Tomatoes, Black Olives, Mushrooms,
Smoked Mozzarella and Herb Vinaigrette

MAIN COURSE
Choice of Two

Filet Mignon with Béarnaise Sauce
Duet of Petite Filet Mignon with Béarnaise and Shrimp Provençal
Duet of Petite Filet Mignon and Roasted Chicken Breast, Sauce Chasseur
Duet of Petite Filet Mignon and Baked Norwegian Salmon, Sauce Charone