

## SILVER PACKAGE

### \$74.00 Per Person Inclusive

*(Includes sales tax and service charge)*

Three passed house hors d'oeuvres  
Two course meal  
Three hour bar with beer, house red and white wine & soft drinks  
House champagne toast for bridal party  
Bridal party suite pre-stocked with beer, House wine & soft drinks

### MENU SELECTIONS

**First Course** – Choice of Salad or Soup

#### Entrée – choice of one

Grilled salmon with roasted asparagus, caramelized cipollini onion, saffron scented couscous with bouillabaisse sauce

Marinated supreme chicken breast with yukon gold potato puree, roasted garlic, shaved fennel and swiss chard served with a lemon caper vinaigrette

Roasted pork loin atop creamy parmesan polenta, charred broccolini with sherry cream sauce

Braised beef short rib with roasted garlic whipped potatoes, sautéed baby spinach & leeks served with bordelaise sauce

### WEDDING 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 call brand liquors (from beer & wine) \$5 per person  
Upgrade to premium brand liquors (from call brands) \$6 per person  
House red or white wine \$28 per bottle  
Premium red or white wine see your sales associate for selections and availability  
House champagne \$28 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  
Madisono's Gelato served with wedding cake \$4 per person

#### DÉCOR & MISCELLANEOUS

Chiavari chairs (inquire about availability) \$4 per chair  
Chair covers (includes colored sash of your choice & labor) \$3.5 per chair  
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

## GOLD PACKAGE

### \$109.00 Per Person Inclusive

*(Includes sales tax and service charge)*

Three passed premium hors d'oeuvres  
One displayed hors d'oeuvre  
Four hour bar with call brand liquors, house beer+ (2) local beers, house red and white wine and soft drinks  
House champagne toast for all guests  
House red and white wine served with dinner  
Bridal party suite pre-stocked with beer, house wine and soft drinks

### MENU SELECTIONS

**First Course** – Choice of Salad or Soup

#### Entrée- choice of one

Pan seared grouper with cauliflower potato puree, haricots verts with blistered tomato, garlic and basil sauce

Roasted supreme chicken breast with truffle scented potato puree, roasted asparagus and fennel served with chicken demi glace

Grilled filet mignon with yukon gold potato puree, charred broccolini with shiitake mushrooms, bleu cheese and black garlic bordelaise sauce

Grilled lamb chop atop a blue cheese creamed spinach, roasted red skinned potatoes and truffle scented bordelaise sauce

### First course options – all packages

#### SALADS

Caesar salad with grilled garlic croutons and shaved parmesan cheese

Whipped goat cheese with roasted beets and shiitake mushrooms served with blood orange balsamic vinaigrette and toasted hazelnuts atop a bed of mixed greens

Traditional greek salad with romaine lettuce, tomato, cucumbers, kalamata olives, salami, pepperoni, feta tossed in a creamy italian vinaigrette

“Wedge” salad with applewood bacon, golden tomatoes, crumbled gorgonzola cheese and house ranch dressing

The phoenix salad of arcadian mixed greens, spiced walnuts, bleu cheese, pickled red onion and white balsamic vinaigrette

Shaved fennel and arugula salad with roasted red peppers, whipped goat cheese, roasted shiitake mushrooms and white balsamic vinaigrette

Roasted beet and farro salad with shiitake mushrooms and truffle parsley oil+\$3

#### SOUPS

Annual	Seasonal
Potato and leek	Corn chowder
Lobster bisque (additional \$2)	Butternut squash
Cauliflower mushroom	Spring pea
Creamy tomato basil bisque	Carrot and ginger

## DIAMOND PACKAGE

### \$134.00 Per Person Inclusive

*(Includes sales tax and service charge)*

Four passed premium hors d'oeuvres  
One displayed hors d'oeuvre  
One late night station  
Four hour bar with premium brand liquors, house beer + (2) local beers, house red and white wine and soft drinks  
House champagne toast for all guests  
Upgraded red and white wine served with dinner (See sales associate for selections and availability)  
His & hers signature craft drink for cocktail hour  
Bridal party suite pre-stocked with beer, house wine and soft drinks

### MENU SELECTIONS

**First Course** – Choice of Salad or Soup

**Intermezzo** – Madisono's Sorbet

#### Entree- choice of one

Scottish salmon and crab duet- organic salmon stuffed with crab served with saffron potato puree, glazed baby bok choy and american caviar cream

Duet of beef and scallop- bacon wrapped filet, seared scallop with creamy polenta, sautéed swiss chard and leeks with a black garlic bordelaise sauce

Grilled filet mignon "oscar" style served with grilled asparagus, chive potato puree and crab béarnaise sauce

Duet of lamb- grilled rack & braised shoulder, pea and potato puree, roasted carrots, pearl onions and mint chimichurri

Marinated grilled quail- lemon thyme and asparagus risotto with porcini truffle mustard

*The Phoenix*

CINCINNATI, OHIO

CINCINNATI'S PREMIER WEDDING VENUE

### WEDDING PACKAGE AMENITIES INCLUDE

- 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
- Complimentary cake cutting and service
- Complimentary private menu tasting for up to 4 people
- Bridal party suite pre-stocked with appropriate hors d'oeuvre and beverages
- Baby grand piano on every floor (electric baby grand available on a first come first serve basis)
- Upgraded wireless internet available on all floors
- Ability to accommodate any dietary needs at no extra cost
- Hosted parking can be arranged through your sales associate. Valet service or garage available.

- 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, 2016
- 20% service charge & 7% sales tax applied to all food & beverage, all prices are subject to change